



### Pie Crust

(This will make enough pastry for a top and bottom crust or 2 shells for a cream pie)

2 cups flour  
1 tsp. salt

Mix up and add  $\frac{2}{3}$  cup shortening. Mix well with your hands and then add 4.5 tbsp. of cold water. Form into a ball and divide in half. Roll out each one – you'll need lots of sprinkling of flour for this and must be done right on the counter.

### Apple Pie Filling

5 apples sliced and put into a bowl (I usually use Cortland)

In a 2 cup measuring cup – put 1 cup white sugar, 3 tablespoons flour, and 1 tsp. cinnamon. Mix well and pour over sliced apples and stir up – set aside while you make the pastry.

Pour into bottom crust and then add top crust. Trim and press edges with a fork. Prick top of crust here and there. Bake at 375 for 45 minutes.