**Apple Pie filling –for 2 small pies**

|  |  |
| --- | --- |
| 1  | apples –peeled  |
| 40mL  | sugar  |

15

mL

flour

1.25

mL

cinnamon

pinch

nutmeg

pinch

salt

5

mL

lemon juice

10

mL

margarine

-

cubed

1.

peel and slice apples, toss in lemon juice

2.

mix remaining ingredients (except margarine) in

small bowl

3.

put apples in baggie, top with dry ingredients

–

put your name on before you fill bag

4.

top with cubed margarine

5.

place in freezer until next day

**DOUBLE CRUST PASTRY**

310

 mL all

-

purpose flour

1.25

 mL salt

 mL shortening, chilled

125

45 mL ice water

**DIRECTIONS:**

1. Whisk the flour and salt together in a medium size bowl. With a **pastry blender**, cut in the cold shortening until the mixture resembles coarse crumbs. Drizzle 2 to 3 tablespoons ice water over flour. Toss mixture with a fork to moisten, adding more water a few drops at a time until the dough comes together.

1. Gently gather dough particles together into a flat disk (about 5 inches diameter). Wrap in plastic wrap, and chill for at least 30 minutes before rolling – overnight.

1. Roll out dough, and put in a pie plate. Fill with desired filling and bake.

*-recipe good for 2 small pies*

**Strawberry Rhubarb**

½ cup strawberries

½ cup rhubarb

¼ sugar

2 tsp corn starch

1 Tbsp margarine

-Mix all dry ingredients together with chopped fruit

-dot with pieces of margarine or butter.

**Assembly**

Roll out dough to a large circle

* Heap fruit in the center
* Dot with margarine
* Fold the sides over the edges of the fruit, leave an open space for steam.
* Brush pastry with egg wash, sprinkle with coarse sugar

Bake in a 425 preheated oven for 35-40 minutes until golden brown.