

Apple Pie filling –for 2 small pies

1	apples –peeled	
40mL	sugar	
15mL	flour	
1.25mL	cinnamon	
pinch	nutmeg	
pinch	salt	
5mL	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
125 mL shortening, chilled
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.
2. 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.
3. Roll out dough, and put in a pie plate. Fill with desired filling and bake.

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