2 Crust Apple Pie
Courtesy of Sean Casey and Stacey Marien
AhealthyU Cooking Demonstration, February 11, 2022

Ingredients
- 3 cups of all-purpose flour
- 1 ½ teaspoons of salt
- 1 tablespoon of sugar
- 1 cup of Crisco
- 4 tablespoons of cold water
- 6 medium apples (Granny Smith apples recommended)
- ½ cup sugar
- 2 tablespoons of cinnamon

Directions
For the crust
Combine dry ingredients and mix. Work in Crisco first with fork, then with pastry cutter, until mixture looks like meal or peas.

Stir in cold water one tablespoon at a time, just until mixture comes together in a ball.

By hand, form dough into ball. Divide into two halves and form into flat discs. Wrap them in plastic wrap and put in the refrigerator.

For the filling
Peel, core, and slice the apples. Any combination of apple varieties is fine, but Granny Smith apples are a good choice. Use approximately 6 medium apples for a medium size pie pan.

Stir in approximately 1/2 cup sugar and 2 tablespoons of cinnamon.

For the pie
Preheat the oven to 375 degrees.

Roll out the bottom crust and put it in the pie pan. Roll out the top crust to have ready.

Fill the pie pan with apples. Lay the other crust on top. Trim the edges of both crusts and then crimp the edges.

Bake at 375 degrees for 15 minutes. Then reduce the heat to 350 degrees for 45 minutes. If the rim starts to brown too much, cover the rim with aluminum foil or a pie ring.

Serve warm with ice cream, cheese on top, or in a bowl with milk.

Enjoy!