

APPLE PIE

Ingredients:

Crust:

100 ml shortening (cold)*

250 ml flour

2 ml salt

50 ml water (cold)*

Filling:

1 apple

25 ml sugar

10 ml cinnamon

f.g. nutmeg

5 ml margarine

Equipment:

large bowl

dry measures

liquid measures

pastry blender

metal spatula

small measures

cutting board

knife

custard cup

rubber spatula

Method:

1. Put shortening in large bowl. Add flour and salt. Stir.
2. 'Cut in' the shortening with pastry blender.
3. Use fork to toss the flour while adding water gradually (+ or – amount of water) till forms a ball. Separate into 2 balls – Let rest.
4. Flour counter and rolling pin. Roll out dough - should be a bit bigger than the pie pan. Place into pan.
5. Roll out top make slits in top crust.
6. Wash, peel, core and slice the apple. Put in bowl and add sugar, flour, cinnamon and nutmeg. Stir till apples are coated.
7. Put filling into pie shell. Dot margarine on top of apples.
8. Place top over apples. Flute edges. (pinch the top and bottom together) Cut off excess. Sprinkle with sugar.
9. Place in oven for 20 minutes. Cook until golden brown and apples are cooked.

