

Plain Pastry

1 1/2 C sifted all purpose flour
1/2 tsp salt
1/2 C shortening
1 T butter
4-5 T milk or water

Mix flour and salt. Cut in shortening with a pastry blender. Add liquid a little at a time, mixing with a fork. Dough should be the size of peas. When all the flour is mixed, press into a ball. Cut off portion to be rolled ... slightly more for the bottom crust than the top. Roll out top and bottom crust to fit a 9" pan.

4-H Recipe

Apple Pie Filling

5-7 tart apples or enough to make four cups, peeled and sliced
3/4 C sugar
1/2 tsp cinnamon
2 T flour
1 T butter

Heat oven to 425°. Line a 9" pie pan with pastry. Place apples into a large bowl. Mix dry ingredients in a small bowl, then pour over apples. Gently mix until each slice is covered with the dry mixture. Put into pie crust. Dot with butter. Cover with top crust, seal well along the edges, and cut slits in the top. Sprinkle the top with sugar if you wish. Bake ten minutes in a hot oven, then reduce heat to 325° and bake until done, about 45 minutes.

4-H Recipe

Keep apples from turning brown while you peel them by putting them in a bowl of water with either a splash of lemon or a dash of salt in it. They'll stay white until you're ready to use them!

