

**APPLE PIE WITH A SPECIAL CRUST**

Family Recipe. Reena Kondo. Teacher.

(From the P.T.A. of P.S. 166, The "Eat" Cookbook. March 1975. Compiled and edited by Judie Wishny & Tanya Kaufman.)

**Apple Pie Ingredients:**

**2 or 3 lbs. Cortland Apples.**

**Sugar (white or brown) to taste.**

**1 Tbsp. lemon juice.**

**2 Tbsps. water.**

**1/4 tsp. cinnamon and/or 1/8 tsp. nutmeg.**

**Directions for Apple Pie:**

- 1. Peel and slice 2 or 3 lbs. of apples into a bowl.**
- 2. Sprinkle with sugar (to taste), 1/4 tsp. cinnamon and/or 1/8 tsp. nutmeg, and 1 Tbsp. lemon juice.**
- 3. Add 2 Tbsps. water.**
- 4. Stir the apples gently until they are well coated.**

**Apple Pie Crust Ingredients:**

**1 1/2 cups flour**

**1/2 tsp. baking powder**

**1/2 tsp. salt**

**2 Tbsps. sugar**

**4 oz. oil**

**2 oz. cold water**

**Directions for Apple Pie Crust:**

- 1.** Into a sifter put flour, baking powder, salt and sugar.
- 2.** Strain into a bowl.
- 3.** Add oil and cold water, measured accurately, to dry ingredients.
- 4.** Mix into a soft dough.
- 5.** Divide and roll out for pie.
- 6.** Sprinkle bottom crust with flour and top crust with cinnamon and sugar as you place it in the oven. Prick the upper crust before baking.
- 7.** Bake pie in a 450 degrees oven for 10 minutes and then reduce the heat to 350 degrees. Bake pie until done, from 45 minutes to 1 hour in all.