

Apple Pie

Crust Ingredients (make 2, one for bottom and one for cut-outs for top):

1 ½ cups of all purpose flour
½ tsp of salt
¼ tsp of cinnamon
6 Tbsp butter flavored shortening
Ice water

To make crust:

Combine flour, salt, ginger and cinnamon. Add shortening in small chunks.
Cut in shortening. Sprinkle ice water over the flour mix until it is all moistened. Form into a ball.
Flour your rolling mat and your rolling pin. Roll the dough until it is 1/8 inch thick.

Filling ingredients:

5 ½ to 6 peeled and sliced Granny Smith Apples
Lemon juice
½ cup white sugar
½ cup brown sugar
2 Tbsp all purpose flour
1 tsp pumpkin pie spice
2 Tbsp chopped butter

PIE:

Lay in bottom of 9 inch pie pan sprayed with Pam and lightly floured. Preheat oven to 450 degrees. Sprinkle apples with lemon juice in a bowl and let sit for 5 minutes. Combine sugars, spice and flour. Drain excess lemon juice from apples. Spoon sugar mix over the apples, covering apples gently. Layer apple mixture in the pie pan. Drop butter pieces over mixture. Layer top with decorative cuts from cookie cutters. Bake at 450 degrees for 15 minutes, reduce heat to 350 degrees and bake for 50 minutes more.
Best served warm with whipped topping or vanilla ice cream :)