



DEEP DISH APPLE PIE

FILLING

- 12 Apples, Sliced
- 1 1/2 Cups Sugar
- 1/2 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- Dash Mace
- 3/4 Teaspoon Salt
- 3 Tablespoons Butter

PASTRY

- 1 1/2 Cups Sifted Flour
- 1/2 Cup Shortening
- 3 Tablespoons Cold Milk
Cream

DIRECTIONS

1. Fill a 12x8 inch baking dish with sliced apples.
2. Combine sugar, spices, and salt.
3. Sprinkle over apples, mixing lightly.
4. Dot with butter.
5. Sift together the flour and 1/2 teaspoon salt.
6. Cut in shortening.
7. Add milk a little at a time until mixture is just dampened.
8. Turn onto a square of wax paper and form into a compact ball.
9. Roll 1/8 inch thick between two sheets of wax paper.
10. Place over apples.
11. Brush with cream.
12. Cut in steam vents.
13. Bake in a 450 degree oven for 15 minutes.
14. Reduce heat to 350 degrees and bake 45 minutes longer.