Classic Apple Pie

**Crust**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>All-purpose Flour</td>
<td>2 cups</td>
<td>500 ml</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>5 ml</td>
</tr>
<tr>
<td>Sugar</td>
<td>1 tbsp</td>
<td>15 ml</td>
</tr>
<tr>
<td>Butter (cold)</td>
<td>6 tbsp</td>
<td>90 ml</td>
</tr>
<tr>
<td>Shortening (cold)</td>
<td>6 tbsp</td>
<td>90 ml</td>
</tr>
<tr>
<td>Vinegar (cold)</td>
<td>1 tbsp</td>
<td>15 ml</td>
</tr>
<tr>
<td>Ice Water</td>
<td>5-7 tbsp</td>
<td>75-105 ml</td>
</tr>
</tbody>
</table>

**Filling**

- **Apples**: 6 cups, 1.5 L
- Sugar: ¾ cup, 180 ml
- Cornstarch: 1½ tbsp, 23 ml
- Cinnamon: ½ tsp, 2 ml
- Salt: ¼ tsp, 1 ml
- Cider Vinegar: 1 tbsp, 15 ml

*To use frozen apples simply mix frozen apples (thaw ‘til pieces separate) with remainder of ingredients and add an extra ½ tbsp (7 ml) cornstarch. Add an extra 10-20 minutes to baking time.*

**Crust**

1. Sift together flour, salt and sugar in large, chilled bowl.
2. Use pastry blender to cut in butter and shortening until crumbly with small bits of butter still intact.
3. Sprinkle vinegar and smallest amount of water over the flour mixture.
4. Mix with fork just until ingredients come together, add remaining water if needed. Large pieces of dough should stick together when patted.
5. Pat into a flat ball, wrap in plastic wrap and refrigerate for at least 1 hour.

**Filling**

1. Wash, core, peel and slice apples.
2. Toss sliced apples in an anti-browning solution (pg 33) if desired.
3. In large pot, mix sugar, cornstarch, cinnamon, salt and vinegar.
4. Add apples to saucepan.
5. Cook on medium heat until apples lose moisture and sauce begins to thicken, about 8 minutes.
6. Cool completely.

**Assembly**

1. Preheat oven to 450°F (230°C).
2. Place oven rack in lowest position and place a piece of aluminum foil on the oven bottom to catch any drips.
3. Cut dough into two pieces. Leave one piece in the fridge.
4. Lightly flour a rolling pin and a section of counter top.
5. Roll dough into a 12 inch (30 cm) circle starting from the inside out. To prevent sticking, lift and turn dough frequently.
6. Fold the dough over the rolling pin and transfer to pie plate.
7. Brush bottom pastry with 1 tsp (5 ml) of soft butter to prevent bottom crust from getting soggy.
8. Pour cold filling into pie.
9. Roll out remaining piece of dough.
10. Moisten the edge of the pie shell with a little water if needed.
11. Place the top crust over the apples.
12. Tuck excess pastry under the bottom crust and crimp edges.
13. Make five slits in the top crust to allow steam to escape.
14. Place pie on lowest rack and bake at 450°F (230°C) for 15 minutes.
15. Reduce heat to 400°F (205°C), cover edges with aluminum foil and bake for 30 minutes.
16. Remove from oven and cool for 2 hours to let filling set.

Makes: one 9 inch (23 cm) pie