

## AUNT MAE BELLE'S APPLE CRISP PIE

8 apples  
1/4 c. water  
2/3 c. flour  
1 tsp. cinnamon  
1 c. sugar  
1/3 c. butter

Slice apples into pan. Sprinkle with sugar and cinnamon in layers. Add water. Mix sugar, butter and flour. Spread on top and bake.

## FRENCH APPLE PIE

6 apples  
2 tbsp. sugar  
1/2 tsp. cinnamon  
2 tbsp. lemon juice  
1/2 c. sugar  
1/2 c. flour  
1/4 c. butter or margarine  
1/2 c. walnuts  
1 pie shell

Slice apples in uncooked pie shell; sprinkle sugar, cinnamon and lemon juice on apples. Make a mixture of sugar, flour, margarine and chopped walnuts and spread on top of pie. Bake at 450 degrees for 10 minutes, then at 350 degrees for 30 minutes.

## PAPER BAG APPLE PIE

Preheat oven to 425 degrees. Prepare 1 unbaked crust for 9" pie.FILLING:

4-5 tart apples, peeled, cored &  
sliced

1/2 c. sugar

2 tbsp. flour

1/2 tsp. nutmeg or cinnamon

2 tbsp. lemon juice

Place sliced apples in bowl; add remaining ingredients, mix thoroughly.

Place in unbaked pie shell.CRUMB TOPPING:

1/2 c. sugar

1/2 c. flour

1/2 c. butter or margarine

Mix together all ingredients until they resemble crumbs. Spread crumb topping on top of apple mixture. Put in a brown paper bag; fold end and secure with paper clips. Place in middle of oven. Bake 1 hour. Remove from oven. CAUTION: Paper clips will be hot! Take pie out of paper bag and cool before serving.

## APPLE BUTTER PUFF PIE

2 eggs, separated

1 c. spicy apple butter

1 tsp. lemon juice

2 tbsp. flour

1/2 tsp. salt

1/2 c. chopped prunes

2/3 c. scalded milk

1 baked pie shell

1 bag marshmallows

Beat egg yolks and combine with the apple butter, lemon juice, flour, salt, and prunes in a double boiler. Add milk gradually, stirring constantly, over hot water until thick and smooth. Beat the egg whites until stiff and fold

into apple mixture, then pour into the pie shell. Place a ring of marshmallows, set close together, around outer edge of pie. Place 1 marshmallow in the center. Bake at 400 degrees until marshmallows are browned.

## DICED APPLE PIE

1 stick melted margarine  
1 c. sugar  
1 tsp. flour  
1 egg  
2 c. finely chopped apples  
Pinch of cinnamon or apple pie spice  
Juice of 1 lemon

Mix flour and sugar. Add to margarine. Lightly beat egg and add to mixture. Pour into unbaked pie shell. Spread apples on top. Sprinkle with lemon juice and spice. Bake at 375 degrees for 35 minutes or until done.

## APPLE PIE

1 recipe plain pastry or hot water pie  
crust  
4 c. tart apples (pared & sliced)  
2 tbsp. flour  
1/2-3/4 c. sugar  
2 tsp. cinnamon  
1/2 tsp. nutmeg

2 tbsp. butter  
(If apples are not tart, add 1 tbsp.  
lemon juice)

Line a 9 inch pie pan with the pie paste and fill with sliced apples. Mix together, add flour, sugar and spices; sprinkle over apples. Add lemon juice if used or if apples are not juicy, 1 tablespoon water may be added. Place bits of butter on top. Cover with top crust which has been perforated with knife. Moisten edge of under crust with water. Trim upper crust 1/2 inch wider than lower. Turn under, press edges together, making a fluted edge with the fingers, or press with fork. Bake in hot oven for 15 minutes, then reduce to moderate oven and bake for 30 minutes longer. Quantity: One 9 inch pie. Temperature: 450 degrees for 15 minutes, then 350 degrees for 30 minutes.

#### HOT WATER PIE CRUST

1/2 lb. lard  
1/2 c. boiling water  
3 c. flour, sifted (measure before  
sifting)  
1 tsp. baking powder  
1 tsp. salt

Melt lard in water. Add flour, salt and baking powder. Thoroughly blend until it forms ball. Refrigerate 30 minutes before rolling or until ready to use.

#### OLD FASHIONED COUNTRY APPLE PIE

3 c. unbleached all-purpose flour

2 tsp. baking powder  
1 1/2 tsp. salt  
6 tbsp. ice water  
1 c. vegetable shortening  
2 1/2 lbs. tart apples (about 5 lg.)  
2/3-1 c. sugar, to taste  
1/4 tsp. ground cinnamon  
1/4 tsp. ground nutmeg  
1 tbsp. heavy cream

Combine flour, baking powder and salt; stir to mix well. Remove 1/2 cup of the mixture to a small bowl; mix with water until smooth. Cut shortening into remaining flour mixture until it resembles coarse meal; mix in flour/water mixture until well blended. Shape into ball. Wrap in wax paper and refrigerate while preparing apple filling. Core, pare and slice apples. In a small bowl combine sugar, cinnamon and nutmeg. Divide pastry in half and roll out each between 2 sheets of wax paper. Fit one circle into the pie plate. Sprinkle some flour in the bottom of the pie shell then add half the apples and sprinkle with half the sugar mixture. Add the rest of the apples and sprinkle with the remaining sugar mixture. Moisten edge of pastry with water. Cover with second pastry circle. Press edges together. Trim pastry and shape. Brush top with cream. Bake in preheated hot oven, 400 degrees, for 50 to 60 minutes or until apples are tender. Cool on wire rack.

## OLD FASHIONED BOTTOM CRUST APPLE PIE

--CRUST:--

1 lb. unsalted butter  
4 c. flour  
1 tbsp. + 1 tsp. sugar  
2 tsp. salt  
1/2 c. ice water

--FILLING:--

8 or 9 tart apples, cut into wedges  
1/2 c. sugar  
1 tsp. cinnamon  
Pinch of nutmeg or mace  
2 tbsp. butter  
Serve with a dollop of whipped cream

Crust - mix butter and dry ingredients in food processor until mixture resembles meal. Add ice water and process until dough pulls away from container. Divide dough into four balls, knead lightly on floured surface, flatten slightly and refrigerate. Roll each ball into a 10 inch circle, put 1 circle in an 8 or 9 inch pan, fill with apple filling. Fold over edges on top of filling and bake at 375 degrees for 45 minutes.

## OLD FASHIONED APPLE PIE

Double crust pastry, recipe follows  
7 to 9 med. size baking apples,  
peeled, cored and sliced about 8  
cups  
1 c. sugar  
2 tbsp. cornstarch  
2 tsp. vanilla extract  
1/4 tsp. ground cinnamon  
2 tsp. butter or margarine  
1 tbsp. milk  
1/2 tsp. sugar  
1/4 tsp. ground cinnamon

Roll half of pastry to 1/8 inch thickness on lightly floured surface. Fit into 9 inch pie plate; set aside. Combine apples, 1 cup sugar, cornstarch, vanilla and 1/4 teaspoon cinnamon, tossing to coat apples. Spoon mixture evenly into prepared pastry shell. Dot with butter. Roll remaining pastry to 1/8 inch thickness, and place over filling. Trim edges; seal and flute. Cut several slits in top crust to allow steam to escape. Brush pastry with milk

and sprinkle with 1/2 teaspoon sugar and 1/4 teaspoon cinnamon. Bake at 425 degrees for 15 minutes; reduce temperature to 350 degrees and bake 30 minutes. Yield: one 9 inch pie. --DOUBLE CRUST PASTRY:--

2 c. all purpose flour  
1/2 tsp. salt  
1/2 c. shortening  
1/2 c. cold water

Combine flour and salt; cut in shortening with pastry blender until mixture resembles coarse meal. Sprinkle cold water, 1 tablespoon at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into a ball; chill. Yield: pastry for one double crust pie.

#### OLD FASHIONED APPLE CRUMB PIE

2/3 c. sugar  
2 tbsp. flour  
1/4 tsp. cinnamon  
1/4 tsp. nutmeg  
4 c. peeled, cored & sliced apples  
1 Pet-Ritz deep dish pie crust shell  
1/2 c. flour  
1/4 c. butter or margarine  
1/4 c. firmly packed brown sugar  
La Creme whipped topping with real  
cream

Preheat oven and baking sheet to 400 degrees. In a large bowl, combine sugar, flour, cinnamon and nutmeg; mix well. Add apple slices and mix until apples are evenly coated; spoon into pie shell. For crumb topping, in a small bowl, combine flour, butter or margarine and brown sugar until crumbly. Sprinkle topping over apples. Place pie on baking sheet and bake at 400 degrees for 30 to 40 minutes. Allow to cool 1 hour before serving. Top with La Creme. Makes 1 (9 inch) pie.

## OLD FASHIONED APPLE PIE WITH FRENCH CRUMB TOPPING

7 c. sliced, peeled MacIntosh or good  
cooking apples (about 7)  
1/2 c. packed light brown sugar  
1/2 tsp. nutmeg  
Dash of ground cloves  
1 tbsp. lemon juice or 1 1/2 tsp.  
grated lemon rind  
1/2 tsp. cinnamon  
1 tbsp. cornstarch or flour  
4 vanilla wafers, crushed, or 3 tbsp.  
finely ground nuts (optional)  
1 (9 inch) unbaked pastry shell

### --FRENCH CRUMB TOPPING:--

1/3 c. butter  
1/3 c. brown sugar  
3/4 c. flour  
1/2 c. chopped nuts (optional)

Preheat oven to 425 degrees. In large bowl, combine sugar and cornstarch (or flour). Mix together with apples, brown sugar, spices, and lemon juice. Sprinkle wafers or nuts on bottom of pie shell. (This keeps crust from becoming soggy.) Spoon apple mixture into pie shell. Make French Crumb Topping by mixing 1/3 cup butter and 1/3 cup brown sugar together. Cut in 3/4 cup flour. Stir in nuts. Sprinkle topping over apples in pie plate. Bake for 50 minutes or until topping is golden and apples are tender. NOTE: If you prefer to use conventional top crust, brush unbaked top crust with egg yolk and 1 tablespoon cream mixed together. Dust with sifted powdered sugar when pie comes out of oven. Or use the following topping on top of the crust before baking. 2 tbsp. flour



1/4 c. brown sugar  
1/4 c. chopped nuts  
3 tbsp. dark corn syrup  
2 tbsp. butter, softened

Mix all ingredients together and spread over unbaked top crust. Bake for about 50 minutes. TIP: For a lovely taste thrill, mix 3 or 4 teaspoons of cinnamon into 1 quart softened vanilla ice cream. Refreeze. Serve a scoop of the cinnamon ice cream on warm apple-pie slices.

#### VIVIAN'S OLD WORLD APPLE PIE

3 c. chopped apples  
1 1/2 c. sugar  
2 tbsp. flour  
1 c. sour cream

Put 1/2 cup brown sugar in bottom of a 10 inch pie shell and add 1/2 melted butter over this, then 1/2 cup chopped pecans. Mix apples, sugar, flour and sour cream, put over brown sugar mixture. Cook at 400 degrees for 15 minutes, reduce heat to 350 degrees and cook for 25 minutes. 1/2 c. flour  
1/3 c. oleo  
1/2 c. brown sugar

Spread crumb mix on pie and bake 20 minutes more in 350 degree oven.

#### HOT WATER PIE CRUST

This is the pie crust that Shirley taught me to make to keep me from throwing it in the river like she used to do. 1/3 c. boiling water 2 c. flour  
Salt Add boiling water to Crisco and whip with a fork until creamy. Add flour and salt and mix together. Roll out and bake as usual. Makes 2 (9") crusts.

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