**Apple Pie**

**Ingredients**

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| **Basic Pastry**  500 mL all purpose flour  5 mL salt  180 mL shortening  100-125 mL ice water  10 mL vinegar | **Filling**  1 bag frozen apples or 3 apples,  Peeled and sliced  80 mL brown sugar **OR** white sugar  25 mL cornstarch  10 mL cinnamon  2 mL allspice **OR** nutmeg **OR** cloves or \_\_\_\_\_\_\_\_\_\_\_\_ |

**Procedure:**

1. In mixing bowl, combine **flour** and **salt**. Cut in **shortening** with a pastry blender.
2. Gradually add enough **water** to make the dough stick together.
3. Gently press the dough into a ball, cut in two + flatten each half into a disc.
4. On a lightly floured surface, roll out each disc as demonstrated.
5. Place bottom crust in pie plate. Trim as shown
6. Combine **brown sugar**, **cornstarch** and **spice** in a large bowl. Add **apples** and toss. Place in **pie crust**.
7. Roll out top, place on pie as shown. Brush with an **egg wash**.
8. Bake at 400 F for 10 minutes, 375 F for 30-40 minutes.

**Standards for Product**

Flakey + Tender

**Special Note:**

250 ml all purpose flour can be substituted for 275ml cake flour.