

# Brown Bag Apple Pie

Diane Richson

First Place Winner  
2018 Summit Farmers Market Apple Pie Contest

Make one – 9” pie crust

Ingredients/directions for crust:

1/3 c plus 1T shortening  
1 c all-purpose unbleached flour  
¼ t salt  
2-3T cold water

Cut shortening into flour and salt using pastry blender until you have coarse crumbs. Sprinkle with cold water, 1T at a time, tossing with fork until flour is moistened.

Gather pastry into a ball. Place ball on floured board. Roll pastry into circle 2 inches larger than pie plate. Pierce edges with fork once in the pie pan.

Ingredients/directions for filling:

4-5 c sliced, peeled Granny Smith apples  
2T lemon juice  
1c sugar, divided into 2 equal portions  
1/2c plus 2T flour  
1/2t nutmeg  
1/2c butter

Whipped cream for garnish

Preheat oven to 425 degrees

Toss apples with lemon juice in bowl. Arrange on pastry. In small bowl, combine 1/2c sugar, 2T flour, and 1/2t nutmeg. Mix well. Sprinkle over apples.

Combine remaining sugar and flour. Cut butter into mixture to make coarse crumbs. Sprinkle over apples. Slide pie into large brown paper bag and fold and staple shut.

Bake one hour.

