Papple Pie
By: Kylie Freeman

Papple Pie Crust

1 cup of butter
2 ½ cup flour
1 tablespoon sugar
6 tablespoon icewater
1 tablespoon salt

Cut butter into ½ in cubes, then mix all dry ingredients (including sugar) in a large bowl. Add in cubed butter and Squish with fingers until there is a texture of grainy sand, then add in ice water 1 tablespoon at a time until dough just sticks together when pinched. Roll dough into a ball and chill before using.

Papple Pie Filling

3 large Granny Smith apples
2 Bartlett pears
1 heaping teaspoon of cinnamon
1/8 teaspoon of nutmeg
Zest and juice of one lemon
½ cup of brown sugar +1/2 cup white sugar

Wash and peel apples and pears, then slide them into 1/2inch slices. Put in large bowl and add lemon (juice & zest), the 2 sugars, nutmeg, and cinnamon. Cut pie crust in 2 and roll both out, put one in pie tin, and cut the other into long strips. Poke holes in bottom of pie crust and cover with a layer of brown sugar. Put filling in and cover with lattice, then bake for 55 minutes at 400 degrees.