

Apple Pie



Ingredients

Sugar Pastry

1 lb flour
10 oz Margarine
8 oz Sugar
2 Eggs
1 Egg or a little Milk for Pie Crust

Pie Filling

2 ½ lbs Granny Smith Apples
1 tsp cinnamon
½ Cup Sugar

Directions

Preheat oven to 375°F.

Pastry - In a large bowl cream together the margarine, sugar and eggs until smooth. Gradually add flour and mix to a soft dough. Let the dough rest a little.

Pie Filling - Peel and core the apples. Place in a large saucepan with the sugar and cinnamon. Cook over a medium heat until apples are softer, but not mushy.

Divide pastry for bottom and top of pie. Roll out pastry on a floured surface. Place in pie plate or dish. Trim off the overhang. Place filling into crust. Moisten edge with water to seal top crust. Roll out second piece of pastry and lay over the top. Press firmly to bottom crust at edge and trim away excess. Flute edge by hand. Use extra pastry to roll out and make leaves and shapes. Stick to crust using a little water.

Brush crust with beaten egg or milk and sprinkle with sugar. Bake in oven for about 45 minutes or until pie crust is golden brown.

