



Aunt Lola's Blue Ribbon Apple Pie

Flaky Crust

- 3/4 cup cake flour
- 3/4 cup all-purpose flour
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/8 teaspoon baking powder
- 4 tablespoons unsalted butter
- 5 tablespoons shortening
- 1 egg yolk
- 2 teaspoons distilled white vinegar
- 3 cubes ice
- 1/2 cup cold water

1. Measure butter & shortening onto a plate, put into freezer for about 20 minutes.
2. Measure cake flour, all-purpose flour, sugar, salt and baking powder into large bowl. Mix.
3. Take 1/2 of the cold butter and 1/2 of the cold shortening, add to dry ingredients cut together with a pastry blender.
4. Take remainder of the cold butter & cold shortening and cut in very briefly leaving visible pea-sized chunks. Do not over process at this stage!
5. In a measuring cup, mix egg yolk and vinegar together, add ice cubes and water. Let this get chilled, about 3 to 4 minutes.
6. Sprinkle approximately 4 to 5 tablespoons of this egg, water, vinegar mixture, a little at a time, over flour mixture, mixing gently with a fork. The key to this is, you do not want a wet dough, and you do not want to over mix. You will not use most of this mixture.
7. Place this dough into plastic wrap or plastic bag, chill in refrigerator for a few minutes. Remove from refrigerator and roll out on well-floured surface to 1" larger than pie dish., using as little flour as possible to prevent sticking.
8. Place dough in pie dish, turn under edges and flute dough. Set aside.

Apple Pie

Dutch Apple Topping

- 1/2 c. Brown sugar
- 1/2 c. Cold butter
- 1 c. Flour

Blend with pastry blender or fork and set aside.

Apple Pie Filling

- 6-7 c. Sliced and peeled Granny Smith apples
- 1 t. Cinnamon
- 1 t. Lemon Juice
- 3/4 c. Granulated Sugar
- 2 T. Flour

Mix all ingredients for filling and place in 9" unbaked pie shell. Top with Dutch Apple Topping. Bake at 425 degrees for 15 minutes then 350 degrees for 40-50 min.

