

Apple Pie by Wolf

INGREDIENTS

Pie Crust

- 2 2/3 cups all-purpose flour
- 1 teaspoon salt
- 1 cup + 2 tablespoons shortening
- 7 tablespoons cold water
- Apple Mixture
- 7 medium apples, peeled, quartered, and sliced 1/4 inch thick
- 1 1/2 cups sugar
- 1/4 cup all-purpose flour
- 1 tablespoon corn starch
- 2 teaspoons lemon juice
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 2 tablespoons butter

Preparation Method

1. In a large bowl, combine all the pie crust ingredients.
2. Crumble lightly together until well combined.
3. Mix in the cold water and bring the dough together with a fork.
4. Divide the dough into two pieces and set one back in the bowl. Cover with a damp towel.
5. Roll out the first piece of dough on a generously floured surface until about 1/8 inch thick, or large enough to cover the bottom and side of a pie pan.
6. Place the rolled-out dough in a pie plate or dish.
7. In another bowl, combine the apple mixture ingredients.
8. Pour the apple mixture into the prepared pie dish.
9. Place the 2 tablespoons of butter on top of the apple mixture in small pieces.
10. Roll out the remaining dough into a top crust and place on top of the pie.
11. Crimp the edges of the pie and cut off any excess dough.
12. Cut a few small vent slots in the top of the crust.
13. Place on the wire rack set on position 2.
14. Select the Auto Steam Bake Mode set to 440°F.
15. Set the timer for 30 minutes.
16. After 30 minutes, open the oven and rotate the pie.
17. Reduce the temperature to 400°F and set the timer for 20 minutes.
18. After 20 minutes, remove the pie and place it on a cooling rack.
19. Allow to cool for 45 minutes before serving.