

AMERICAN AS APPLE PIE

Patriotic Pie

INGREDIENTS

For filling: 1/2 cup sugar, 1/2 cup packed brown sugar, 3 tablespoons all-purpose flour, 1 teaspoon ground cinnamon, 1/4 teaspoon ground ginger, 1/4 teaspoon ground nutmeg, 6 to 7 cups thinly sliced peeled tart apples, 1 tablespoon lemon juice, All purpose flour for dusting dough surface

For crust: 1 1/4-cup all-purpose flour, 1/2 cup butter (chilled), 1/4 cup ice water, 1/4 teaspoon salt.

DIRECTIONS

For filling: Combine sugar, flour and spices together in a small bowl. Peel and slice apples and toss them in the lemon juice. Add the sugar mixture, making sure to coat all the apples. Wrap bowl with plastic and set aside in the refrigerator.

For crust: Combine flour and salt. Cut in butter until it resembles coarse crumbs. Stir in water a little at a time. Combine until it forms a ball. Divide ball in two. Wrap both dough balls in plastic and refrigerate for at least one hour. Roll out dough on slightly floured surface to form bottom crust. Drape crust over 9-inch pie dish.

To blind bake the lower crust, line crust with foil and insert pie balls. Bake in 350-degree oven for 15 minutes. Remove crust from oven, remove foil with pie balls and allow crust to cool. Add apple pie filling. Roll remaining dough and cut strips to represent flag stripes. Use star or apple pie shaped cookie cutter to cut shapes. Add to pie and bake in 375-degree oven for 25-30 minutes until pie is golden brown. Cool pie on a wire rack. Pie will yield 8 servings.



Patriotic Apple Pie Recipe courtesy: celebrate-creativity.com