

# Perfect Apple Pie

written by The Recipe Exchange | January 30, 2015

## **Ingredients**

2 cups all-purpose flour  
1 teaspoon salt  
3/4 cup shortening  
4 tablespoons cold water

## **FILLING:**

7 cups thinly sliced peeled baking apples  
2 tablespoons lemon juice  
1 cup sugar  
1/4 cup all-purpose flour  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
2 tablespoons butter or margarine  
1 egg yolk  
1 tablespoon water

## **Directions**

In a bowl, combine flour and salt; cut in shortening. Gradually add cold water, 1 tablespoon at a time, tossing lightly with a fork until dough forms a ball. Chill for 30 minutes. On a floured surface, roll half of dough into 10-in. circle. Place into a 9-in. pie pan.

In a bowl, toss apples with lemon juice. Combine sugar, flour, cinnamon, salt and nutmeg; add to apples and toss. Pour into crust; dot with butter. Roll out remaining pastry to fit top of pie; cut slits in top. Place over filling; seal and flute edges. Beat egg yolk and water; brush over pastry. Bake at 425 degrees F for 15 minutes. Reduce heat to 350 degrees F; bake 40-45 minutes more or until crust is golden and filling is bubbly.