

MOM'S APPLE PIE

Ingredients:

2 pounds McIntosh Apples (Peel, Core and slice apples)
2 pounds Granny Smith Apples
1/2 cup sugar
3 tablespoons butter
1/2 cup brown sugar
2 tablespoons flour
1 teaspoon cinnamon
1/2 teaspoon salt
Juice of one lemon



Directions:

1. Preheat the oven to 350 degrees F.
2. In a large sauté pan, melt the butter.
3. Add the apples and sauté for 2 minutes.
4. Add the both types of sugar, lemon juice and flour.
5. Continue to sauté for 2 minutes.
6. Season the apples with cinnamon, and salt.
7. Mix thoroughly and remove from the heat.
8. Cool the mixture.
9. Cut the dough into 2 halves.
10. Lightly dust the cutting board surface with flour.
11. Roll out each half of dough to 12 inches in diameter and about 1/8-inch thick
12. Fold one circle of dough in fourths.
13. Lift the dough and place in a 10-inch deep pie pan.
14. Unfold the pie dough and spoon the apples into the pie shell.
15. Place the second round of dough over the apples.
16. Cut away the excess dough.
17. Crimp the edges of the pie firmly to seal the dough completely.
18. Make three slits 4 inches long and 2 inches apart in the pie dough.
19. Place the pie in the oven and bake for 45 minutes.

Pie Dough:

2 cups all-purpose flour
Pinch of salt
2 teaspoons sugar
3/4 cup butter
3 to 4 tablespoons ice water