

## **Louise Ashby -- Apple Pie**

### **FLAKY PASTRY FOR 2-CRUST PIE**

2 cup sifted flour

1 tsp. salt

$\frac{3}{4}$  cup shortening or  $\frac{2}{3}$  c of lard

4-5 tbsp. ICED WATER (VERY important for flaky crust)

Combine flour and salt in bowl. Cut in shortening until coarse crumbs form, using a pastry blender. Sprinkle ICED water over crumb mixture a little at a time, tossing with a fork until dough forms. Press dough firmly into a ball. Then follow recipe.

## **OLD FASHIONED PEACH PIE**

- Pastry for 2-crust 9" pie
- 5 cups sliced, pared peaches
- $\frac{1}{2}$  cup sugar
- 3 tablespoon flour
- 1 tsp. lemon juice
- $\frac{1}{4}$  tsp. ground cinnamon
- $\frac{1}{8}$  tsp. salt
- $\frac{1}{8}$  tsp. almond extract
- 2 tablespoons butter or regular margarine

Divide pastry almost in half. Roll out larger half on floured surface to 13" circle. Line 9" pie plate with pastry. Trim edge to 1/2" beyond rim of pie plate.

Combine peaches, sugar, flour, lemon juice, cinnamon, salt and almond extract in bowl; mix well. Arrange peach mixture in pastry-lined pie plate. Dot, with butter.

Roll out remaining pastry to 11" circle. Cut slits. Place top crust over filling and trim edge to 1" beyond rim of pie plate. Fold top crust under lower crust and form a ridge. Flute the edge.

Bake in 400° oven for 40-45 minutes, or until peaches are tender. Cool on rack.

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