

APPLE PIE

Is any pie more sure to please than this all-American favorite? We've pictured it on page 315.

8-INCH

Pastry for 8-inch Two-crust Pie

(page 316)

½ cup sugar

3 tablespoons flour*

¼ teaspoon nutmeg

¼ teaspoon cinnamon

Dash salt

5 cups thinly sliced pared tart apples

1 tablespoon butter or margarine

9-INCH

Pastry for 9-inch Two-crust Pie

(page 316)

¾ cup sugar

¼ cup all-purpose flour*

¼ teaspoon nutmeg

½ teaspoon cinnamon

Dash salt

6 cups thinly sliced pared tart apples

2 tablespoons butter or margarine

10-INCH

Pastry for 10-inch Two-crust Pie

(page 316)

1 cup sugar

⅓ cup all-purpose flour*

1 teaspoon nutmeg

1 teaspoon cinnamon

Dash salt

8 cups thinly sliced pared tart apples

3 tablespoons butter or margarine

Heat oven to 425°. Prepare pastry. Stir together sugar, flour, nutmeg, cinnamon, and salt; mix with apples. Turn into pasty-lined pie pan; dot with butter. Cover with top crust which has slits cut in it' seal and flute. Cover edge with 2- to 3- inch strip of aluminum foil to prevent excessive browning; remove foil last 15 minutes of baking.

Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust.

**If using self-rising flour, omit salt.*

OIL PASTRY

8- OR 9- INCH ONE-CRUST PIE

1 cup plus 2 tablespoons all-purpose flour*

½ teaspoon salt

⅓ cup salad oil

2 to 3 tablespoons cold water

10-INCH ONE-CRUST PIE OR 8- OR 9-INCH TWO-CRUST PIE

1¾ cups all-purpose flour*

1 teaspoon salt

½ cup salad oil

3 to 4 tablespoon cold water

10-INCH TWO-CRUST PIE

2⅔ cups all-purpose flour*

1½ teaspoons salt

¾ cup salad oil

4 to 5 tablespoons cold water

Measure flour and salt into a bowl. Add oil; mix until particles are size of small peas. Sprinkle in water, 1 tablespoon at a time, mixing until flour is moistened and dough almost cleans side of bowl. (If dough seems dry, 1 to 2 tablespoons oil can be added. Do not add water.) Gather dough together; press firmly into ball.

For One-crust Pie, shape dough into flattened round. (For Two-crust Pie, divide dough in half; place one half cut side down and flatten into round.) Place flattened round between two 15-inch strips of waxed paper (for 9- or 10- pies, tape 2 pieces together to make wider strips).

Wipe table with damp cloth to prevent paper from slipping. Roll pastry 2 inches larger than inverted pie pan. Peel off top paper. Place pastry, paper side up, in pan. Peel off paper. Ease pastry loosely into pan.

Trim and complete as for Standard Pastry (page 316) except—Baked Pie Shell requires 12 to 15 minutes of baking at 475°.

For Two-crust Pie, roll top crust in same way as bottom crust. Cut slits after peeling off top paper; place over filling in pan. Trim and complete as directed on page 316.

**Do not use quick-rising flour in this recipe. If using self-rising flour, omit the salt. Pie crusts made with self-rising flour will differ in flavor and texture from those made with plain flour.*