

**Today you will learn how to make...
Mr. Vargas' Homemade Apple Pie!**



1st Step: Gather your ingredients



Before you begin, there are ingredients that you need to gather. The ingredients include: flour, shortening, butter, sugar, salt, eggs, cinnamon, oil, apples, and lemons. It is important to have all of the ingredients together before you begin any other steps.

2nd step: Prepare the dough



To prepare the dough, you will mix the flour, eggs, oil, shortening, and butter in a bowl until the dough is made. Afterwards, you will roll out the dough into a large circle. Once your circle is made, you will place it in a circular pan to make a pie crust.

3rd Step: Prepare the Apples



First, evenly cut out apple slices vertically. Then place your cut apples in a bowl. Sprinkle sugar, cinnamon, and sweet spices to marinate your apples. Allow your apples to soak in a syrup bowl to enhance flavor. Preheat a skillet for 5 mins and fry your apples to prepare for baking.

4th Step: Prepare to Bake



Once your apples are tender from cooking them in the skillet, you are ready to pour them into the pie crust to bake. The customer has the option of having a covered pie top or staggered pie top. The pie tops are made while the dough was made. For the staggering top, strips of the dough were cut out and layered after the apples were placed in the pie crust.

5th Step: Bake



Preheat your oven for 15 mins at 425 degrees. After your oven is heated and ready to bake, place the pie in the center of the oven to assure an even bake. Be sure to be checking on your pie every so often. Try not to open the oven door too often, for this will allow the heat to escape and make it an uneven bake.

6th Step: Let it cool



Before you take out the pie, let the pie soak in the last bit of heat by letting it sit in the oven for 10 mins. Afterwards, safely take out the pie and place on a cooling tray to cool off. The trick to knowing if your pie is gone is by the golden brown pie top.

7th Step: Cut and Enjoy!



Once your pie is cooled off, you are ready to enjoy your pie. You can cut it horizontally, in even slices, or in squares. Be sure to enjoy every bite for the guide to making the perfect homemade apple pie is now in your hands!