

Papersack Apple Pie

1 unbaked pie crust (Recipe Below)
5 c. granny smith apples
1/2 c. sugar
1/2 tsp. nutmeg
2 Tbsp. flour
1/2 tsp. cinnamon Crumb

Crumb Topping:

3/4 c. flour
3/4 c. sugar
3/4 c. butter

Preheat oven to 350°

1. Get your pie crust ready.
2. Slice apples.
3. Mix sugar and spices.
4. Toss apples with sugar and spice mixture.
5. Place apples in pie crust.
6. Grate butter and mix with sugar and flour.
7. Sprinkle over apples.
8. Place Pie in a paper bag and staple/paper clip the edges of bag.
9. Bake for 1 hour and 45 minutes.

Pie Crust

1 Cup Butter
2 1/2 Cups Flour
1/2 tsp. Salt
4-5 Tbsp. Ice Cold Water

1. Grate the butter on a cheese grater. It makes the most perfect small pieces for a pie crust.

2. Add the flour and salt to a bowl. Add the butter shavings. Stir to make sure every piece of butter is coated with flour.

3. Get a glass and put ice in it and fill it with water. Add one tablespoon at a time to the butter/flour mixture. Use a large wooden spoon to stir. Keep adding tablespoons of water until the mixture starts to hold its shape. Use your hands to push the dough together to make a ball of dough. Keep pushing the dough together until all the small pieces of flour have been incorporated and the dough is smooth.

4. Divide the dough and make two small discs. Mold them into a circle about a half inch thick. Put these in a plastic bag and put them in the refrigerator for at least 30 minutes. You will not believe how easy it is to roll out the dough if you do this step. Believe me, it makes a huge difference! You will only need one disc for tomato pie.

5. Flour the surface you are going to use to roll out the dough. Lay out the disc of dough and use a rolling pin to flatten. It will need some pressure at first, but keep going until the dough is about 12 inches in diameter. Get a pie dish and place the dough in it.

6. Use your fingers to push the dough into the plate and then cut off the edges leaving a one inch edge around the outside of the pie plate.

7. Use your fingers to roll this edge underneath until it meets the edge of the pie plate. Place two fingers on the edge of the dough and use the thumb from your other hand to push up from underneath. Keep doing this around the dish until all the edges have been fluted.