

The Big Apple Pie

Crust:

3 c. all purpose flour
1 t. salt
1 c. shortening
6 T. water

Filling:

7 c. thinly sliced ($\frac{1}{8}$ inch slices), peeled Rome Beauty or Jonathan apples
(about $2\frac{1}{3}$ pounds)
 $\frac{2}{3}$ c. sugar
2 T. cornstarch
 $\frac{1}{2}$ t. cinnamon
 $\frac{1}{8}$ t. nutmeg
 $\frac{1}{8}$ t. salt
3 T. butter or margarine

Glaze:

milk
1 t. sugar
 $\frac{1}{8}$ t. cinnamon

1. For crust, combine flour and salt in large bowl. Cut in shortening to form pea-size chunks.
2. Sprinkle with water, 1 tablespoon at a time. Toss with fork until dough forms a ball; divide in half. Press between hands to form two 6-inch "pancakes."
3. Flour surface and rolling pin lightly. Roll dough for bottom crust into circle one inch larger than upside-down 10-inch pie plate. Fold into quarters. Unfold; press into pie plate; trim even with plate.
4. Heat oven to 400° .
5. For filling, place apples in bowl. Combine sugar, cornstarch, cinnamon, nutmeg, and salt; sprinkle over apples. Toss until coated. Place half of apples in pie shell. Dot with half of butter. Repeat. Moisten pastry edge with water.
6. Roll top crust same as bottom. Lift onto filled pie. Trim $\frac{1}{2}$ inch beyond edge of plate; fold under bottom crust. Flute. Cut slits for escape of steam.
7. For glaze, brush top with milk. Mix sugar and cinnamon; sprinkle over milk.
8. Bake at 400° for 10 minutes. Reduce temperature to 350° . Bake 55 minutes or until filling is bubbly and crust is golden brown. Cool until barely warm or to room temperature before serving. Makes about 10 servings.