



## Apple Pie (Makes 2 Crusts)

### Pastry

2 cups Heckers or Ceresota Unbleached Flour  
1 tsp. salt  
2/3 cup butter  
4 - 5 Tbsp. water

Mix flour and salt together. Cut in butter until it resembles coarse meal. Sprinkle water over the surface, mix gently. Press dough into a ball. Divide in half. Roll one piece into a circle 1" larger than pan. Transfer to pan, pressing into place. Moisten edge.

Preheat oven to 425°

### Filling:

\*3/4 cups sugar  
2 Tbsp Heckers or Ceresota Unbleached Flour  
1/8 tsp salt  
1/4 tsp cinnamon  
6 cups sliced apples (Pared & cored)  
3 Tbsp butter

\*Use 1 cup sugar, if apples are very tart.

Mix sugar, flour, salt and cinnamon together. Sprinkle 3 Tbsp. mixture on bottom crust. Add apples, then pour remaining dry ingredients over apples. Dot with butter. Roll out top crust; cut several gashes to let steam escape. Place over filling. Trim and press down edge, fluting with fingers. Bake for about 30-40 minutes or until apples are tender and crust is browned.

