

PIECRUST

4 1/3 cups unbleached white flour
1/2 teaspoon salt
1 tablespoon sugar
1 lb cold unsalted butter, cubed
1/2 cup vegetable shortening (Butter Crisco)
1/2 - 2/3 cup ice water

Mix the flour, salt, and sugar in a food processor fitted with a steel blade. Chop the butter into small cubes and cut half of it into the flour mixture until the mixture resembles coarse meal. Add the shortening and the remaining butter and cut them in, leaving 1/4-inch pieces. This will help make the dough flaky. Sprinkle with the water, tossing lightly with a fork (or pulsing the good processor) to moisten it evenly, until the dough holds together. (You may not need all of the water.)

Divide the dough into four parts and press into 4 balls. Wrap in plastic wrap and let it rest for at least 4 hours, refrigerated. Lightly flour a work surface and roll the dough into circles 1/8 inch thick and 11 to 12 inches in diameter. Place a circle gently into a 9-inch pie pan, being careful not to stretch the dough, or it will shrink when you bake it. You can place the second dough in a pie pan as well or save it for a top crust. Keep the crusts refrigerated until you are ready to fill and bake them.

Makes 4 9-inch crusts

Apple Pie

2 8" pie crusts

6 cups sliced apples

3/4 cup brown sugar

1/2 tsp cinnamon

1/8 tsp salt

1 Tbs flour

I used a mixture of apples and didn't adhere too closely to any of the measurement and use whatever pie plate I have

- mix and coat apples + pour into shell
- sprinkle with few drops lemon juice
- dot with 1 1/2 Tbs butter (I usually skip this)
- Cover w/ top crust - make a few slits

bake at 425° for 10 mins 350° for 40-50 mins