



ANGEL'S APPLE PIE



INGREDIENTS:

Pie Filling

- 6 green apples
- 1 cup sugar
- 1/4 cup flour
- 1 tablespoon cinnamon
- 1/8 teaspoon nutmeg
- Dash of salt
- Squeeze of lemon
- 4 tablespoon butter

TOTAL TIME

2 hours

SERVES

Serves 6 to 8

CALORIES PER SERVING: 411

Pie Crust:

- 2 1/2 cups flour
- 1 teaspoon salt
- 1/2 cup and 2 tablespoons Crisco
- 10 tablespoons ice water

Ice Cream:

- 2 cups heavy cream
 - 2 cups whole milk
 - 1 cup sugar
 - 3 tablespoons vanilla extract
 - Pinch of salt
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DIRECTIONS:

Pie Crust: In a mixing bowl, add sifted flour, salt and Crisco. With a fork, break up Crisco and lightly mix. Add 10 tablespoons ice water around the edges of the bowl. Mix together with a fork, being careful not to overwork the dough. Add more water if dough is too dry. Form dough into two balls, one ball a third bigger than the other. Roll both balls in plastic and refrigerate.

Pie Filling: Peel, core and slice the apples. Place them into a mixing bowl and sprinkle a little bit of lemon juice. In a separate bowl, combine the sugar, flour, cinnamon, nutmeg and salt. Pour over apples and stir.

Heat oven to 400 degrees. On a clean surface, spread some flour. Roll out the bigger ball of dough with a rolling pin. Halfway through, flip dough on other side. When you have rolled it out to a sufficient size, use your rolling pin to pick it up and place in your pie pan. Next, roll out the smaller ball. Pour the filling into the pie pan and place butter slices on top of it. Then place the second rolled dough circle on top and seal it to the bottom piece while shaping your crust. Make a few slits in the top crust for venting. Use thin pieces of tinfoil around the edge of the crust to protect it while baking. Be careful not to adhere the tinfoil to the crust. Bake with the tinfoil on for 45 minutes. Take the tinfoil off and bake the pie for another 15 minutes. If you notice the middle of the pie crust getting too done, place a layer of tinfoil over it.

Ice Cream: Blend all ingredients in a blender until sugar is completely dissolved. Pour batter into ice cream maker and follow the manufacturer's directions to freeze the ice cream.

ENJOY!