

Grandma's Pie Crust – makes 3 regular crusts or two deep-dish crusts
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3 cups flour
1 cup shortening
½ teaspoon salt
4 to 5 cold tablespoons water

Apple Pie Filling

5 or 6 sliced apples (Honey Crisp is a favorite as well!)
¾ to 1 cup sugar
1 teaspoon cinnamon
Tablespoon of flour
Speck of nutmeg

Make dough by sifting flour and salt together. Add flour mixture to shortening slowly; use a pastry blender or a fork, cutting it to the size of small peas. Chill for 30-60 minutes (or longer), then slowly add water up to 5 tablespoons until the mixture is barely dampened. Take half of the mixture and press into compact ball.

Dust flour on rolling pin and board. Roll pastry out to about 1/8 thick and about an inch larger than pie plate. Fit into pie pan. Sprinkle a little flour over it and add 5 or so sliced tart apples. Pour in ¾ to 1 cup of sugar, little dab of butter, 1 teaspoon of cinnamon, and a speck of nutmeg.

Next roll up the rest of pastry and place on top of pie pan and crimp the edges. Mix a small amount of cream or milk with sugar and using a pastry brush, brush mixture lightly on top of crust. Cut slits in the top crust to allow for steam to release in oven. Bake for approximately an hour at 350 degrees.

Tip: If you don't mix water in dough, you can keep it for almost a week in the refrigerator and make a one crust cream pie (I make Key Lime pie) with the third crust. When making apple pie I use a deep-dish pie pan about 11 inches – so I use all the dough from this recipe. Also if you have a little leftover dough, we cut small squares & put jam in them-pinch ends to make tarts. Bake about 10 minutes.

Tip 2: If you choose to make three regular crusts, take a cup of the dry dough mixture out (and save it for later), then only add 2 to 3 1/2 tablespoons of water to finish the dough. If making a deep dish (or a two-crust pie and a one-crust pie) you can slowly add water as needed, up to 5 T.