

Mom's Blue Ribbon Apple Pie

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Delectable Desserts

Ingredients

Pie Crust-

3 c. flour
1 t. salt
1 T. sugar
½ c. butter
½ c. Crisco shortening
¼ c. oil
1 beaten egg
¼ c. cold water
2 t. vinegar

Apple Filling-

6-8 apples sliced
2/3 c. sugar, divided
½ t. cinnamon
4 t. instant tapioca
4 t. butter
1 T. rice krispies, crushed

- Add 1-2 T. lemon juice to the apples if you do not have orchard apples

Preparation:

- Cut in the butter, Crisco, & oil in the flour & salt
- Work in the egg, water, & vinegar (do not over mix)
- Divide into 4 equal balls and refrigerate at least 30 min.
This will make 2 double crust pies
- Roll out each ball on to a floured surface
- Put rolled out crust in a floured pie plate and first sprinkle bottom with the crushed rice krispies
- Then layer ½ of the apples in the pie crust
- Sprinkle ½ of the sugar, cinnamon, tapioca on top
- Repeat this step again- mound the apples on top this time and top with dabs of butter
- Place the top crust on top and dab with a little milk & sugar
- Bake at 400 for 20 min. on bottom rack, turn down to 350 until golden and bubbly about another 30-40 min.