

Good

Pastry:

- 1½ cups all-purpose flour
- ¾ teaspoon salt
- ¼ teaspoon baking powder.
- ⅔ cup shortening
- 4 tablespoons cold water (if lard is used), or 5 tablespoons water (if vegetable shortening is used)

Sift flour. Measure and sift together with salt and baking powder. Cut in shortening until quite fine. Add water, a little at a time, sprinkling it over flour mixture and mix it all together with a fork. Do not overwork. Turn dough onto waxed paper and press it together. Chill or use immediately. Cut in half and roll out each about one-eighth inch thick on a pastry cloth. Line nine-inch pie pan with pastry and fill with apple mixture.

3 to 4 cups sliced apples
1 tablespoon butter
1 tablespoon lemon juice
1 cup sugar
2 tablespoons flour
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg, if desired
Pinch of salt

Peel, core and slice apples. Add sugar, lemon juice, flour, salt, cinnamon and nutmeg. Let stand while rolling out pastry. Place apple mixture into pastry-lined pan and dot with butter. Cover with pastry that has a few slits in the center so steam can escape, allowing top pastry to overlap lower by $\frac{1}{2}$ inch. Cut even with shears. Moisten lower edge to seal perfectly and fold top crust under the lower. Crimp edges, brush with top milk and sprinkle lightly with granulated sugar, if desired. Bake in 450 degree oven (hot) for 15 minutes. Then reduce heat to 350 degrees for about 25 to 30 minutes, or until apples are tender and crust is well-browned.

This recipe can be used for peach and plum pies.