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Grandma's Apple Pie,

Apple Yarns is thrilled to share this Apple Pie recipe with you. Mary Plummer, Andrea's grandma, started making this pie in 1942 for family and friends. We have kept the recipe written as Mary dictated it in 1997, ENJOY!

5 to 7 Tart Apples

3/4 to 1 cup sugar, combined with 1 1/2 tablespoons cinnamon and a dash of nutmeg and salt.

Pare apples and slice thin. Mix apples with sugar mixture in a large bowl, set aside. Line a 9 inch pie pan with pastry, fill with apple mixture. Dot with butter. Drip 2 tablespoons water over apples. Adjust top crust. Make steam holes with a fork and paint the top of the pie with a whipped egg white. Then sprinkle with white sugar for sparkle. Bake in hot oven 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake another 45 minutes. If crust gets too brown cover with foil. Check apples at 45 minutes to see if done, use a toothpick or one of those skewers used to truss a turkey.

For one 9 or 10 inch double pie crust

2 cups sifted flour

2/3 cup Crisco

1 teaspoon salt

5 to 7 tablespoons ice cold water

Sift together flour and salt. Cut in shortening with pastry blender or 2 knives till pieces are size of a small peas. Sprinkle tablespoons of water over dry part, mix lightly. Repeat until all is moistened. I use my fingers. Form dough into a ball. Divide dough ball in half for lower and upper crust. On a lightly floured board flatten ball slightly. Roll to 1/8 inch thick with a lightly floured rolling pin. Fit pastry into pie pan, fill with apple mixture. Fit top crust over apples. Moisten crusts around edge with water so they stick together. Trim pastry 1/2 inch beyond rim. Fold under for double edge. Use index finger to make indentation on curved edge.

"This is my claim to fame. Friends rave over my apple pies and they are in demand at the St. Albans bake sale. When I was a young bride, I made an apple pie for my husband but with a tough crust. So my Mother-In-Law, May, taught me the art of piecrust making. I have made as many as 4 pies in one day for family and friends." Mary Plummer, 1997