

Monthly
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Simply Seasonal

Easy Apple Pie

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Easy Apple Pie

Ingredients

Crust:

- 1 c. whole wheat pastry flour*
- 1 c. unbleached white pastry flour
- 1/2 t. salt
- 1/2 c. cooking oil
- 1/3 c. milk (or soy milk)

Apple Pie Filling:

- 4 lbs. tart cooking apples*, peeled, cored and sliced
- 1 c. sugar
- 3 T. flour
- 1 1/2 t. ground cinnamon
- 3 T. butter, cut into pieces

Crust:

1. Mix flours and salt. Make a well in the flour mixture and add oil and milk.
2. Cut liquid in gently with a pastry blender; make a ball, and divide into two parts. Roll out one ball between two pieces of waxed paper. Remove paper and place dough in a 9" glass pie pan (handle dough as little as possible).
3. Roll out second ball and use to make top crust. Bake according to filling instructions.

Filling:

1. Combine apples, sugar, flour and cinnamon in large bowl; toss to coat.
2. Spoon mixture into prepared crust.
3. Dot with butter.
4. Place dough over filling; cut slits or design in crust, if desired.
5. Bake at 350°F for 50-60 min. or until crust is lightly browned and juice begins to bubble.

*can be found locally

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