



Lion House Apple Pie

Pie Dough

¼ cup butter

¼ cup real margarine

1/3 cup shortening

1/3 cup lard

1 T. sugar

1 teas baking powder

1 teas salt

1 T. non-fat dry milk

3 cups flour

½ cup ice water

In a mixer, cream fats, Add sugar, bake powder, salt, dry milk and half of the flour and mix well. Add water and remaining flour. You have to hand mix in the last bit of flour

Apple Pie

4-5 cups tart apples peeled, cored and sliced

¼ to ½ cup water

¾ to 1 cup sugar

½ to 1 teas cinnamon

Dash nutmeg

Lemon juice

Steam apples slices in the water until they wilt-this is a partial cooking. Combine the dry ingredients and place half into the bottom of your uncooked pie shell. Lift the apples out of the pan and place into shell and add ¼ cup of the cooking liquid. Sprinkle the remainder of the sugar mixture over. Sprinkle with lemon juice. Add top crust or crumb topping.

Crumb Topping

½ cup sugar

¾ cup flour

½ cup butter

Cut the butter into flour and butter; then mix with fingers until smooth

Sprinkle on top of apples

Bake at 410-420 degrees for about 40 minutes on the bottom rack of the oven