



A fun and creative way to make and serve everyone's favorite - apple pie. You will need 1 large paper bag.

Ingredients:

1 ½ cup	all-purpose flour	½ tsp.	nutmeg
½ tsp	salt	2 Tbls.	lemon juice
½ cup	shortening	1 tsp.	cinnamon
5 Tbls.	ice water	Topping:	
8 cups	apples, peeled & sliced	½ cup	granulated sugar
¼ cup	granulated sugar	½ cup	all-purpose flour
2 Tbls.	all-purpose flour	⅓ cup	butter

Directions:

Preheat oven to 400 degrees.

To make the pie: Combine the first measure of flour, salt and shortening using a pastry blender until the mixture resembles coarse crumbs, then stir in the water a little at a time, using a fork, and form the dough into a ball. Roll out the pastry dough on a lightly floured board. Roll to an 11" or 12" diameter and fit into a 9" pie pan fluting edges.

Next, combine the sugar, the 2nd measure of flour, cinnamon, nutmeg and lemon juice in a large bowl then toss the apple slices in the mixture and arrange them in the pie crust.

To make the topping: Combine the sugar and flour in a bowl and cut in the butter using a pastry cutter. Sprinkle the topping over the filling.

Baking: Place the pie in the large paper bag and place the paper bag on a baking sheet. Loosely fold the open end of the bag under. Bake until the apples are tender, 50-60 minutes. Carefully remove the pie from the bag. Caution: Be careful of the steam that will be coming out of the bag!

If desired, small loaf size or individual size pies can be made using the disposable foil type pans you can find at your grocer.

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