



**NEW EPISODES
MONDAYS
AT NOON EST**

"Pies"

Apple Pie

Pie Crust:

**2 1/2 cups sifted flour
1 tbsp sugar
1/2 tsp cinnamon
1/4 tsp salt
1/2 cup chilled butter, cut into small pieces
1/4 cup vegetable shortening
6 tbsp cold water
1 large egg, lightly beaten**

In a large bowl, mix together flour, sugar, cinnamon and salt. Using a pastry blender or two knives, cut butter and shortening into flour mixture until coarse crumbs form. Add water, 1 tablespoon at a time, tossing with a fork until a dough forms. Divide dough in half; shape each half into a disk. Wrap in plastic wrap; chill for 1 hour.

**6 cups thinly sliced apples
3/4 cup brown sugar
1 tbsp butter
1 tsp ground cinnamon
1 tsp ground nutmeg
pie crust (recipe follows)**

Preheat oven to 450 degrees. Combine sugar and cinnamon (adjust sugar amount according to tartness of apples). Arrange apples in layers in pastry-lined pie plate. Dot top layer with small pieces of butter. Cover with top crust; cut slits in crust to vent. Place pie in lowest rack of oven and bake for about an hour.