



Pie Day

Prepares 1, 9-inch Pie

Apple Marmalade Pie



Ingredients

- 2-9 inch pie doughs
- 1 ½-2 lbs. peeled, cored and sliced apples (5-8 apples) Granny Smith apples recommended
- ¼ cup Sugar (can use more or less per taste)
- 2 tablespoons orange marmalade
- 1/3 cup of raisins or other dried fruits
- 1 egg
- 1 tablespoon of water



1. Preheat oven to 375 degrees Fahrenheit.
2. In a large mixing bowl, mix the apple slices, sugar, raisins, and marmalade.
3. Place rolled-out pie dough on the bottom of the pie dish, being careful to not stretch the dough.
4. Spoon filling into the crust. Do not pour any extra juices into the dough. Doing so will create a soggy pie bottom.
5. Roll out the other pie dough and place on top of the filling. This can be done by weaving a lattice, placing the whole crust on top and making a few air slits, or cutting out shapes in the dough to decorate over the pie.
6. Trim excess edges to leave about an inch or so left around the pie. Crimp or flute the edges or simply fold into itself to create a more solid crust at the top.
7. In a cup or small bowl, gently whisk an egg with a tablespoon of water. Brush on top of pie dough.
8. Bake for 45 minutes until the crust is golden brown. Let cool at least 10 minutes before serving.



Pie day

Prepares 2, 9-inch crusts

Pie Crust

Ingredients

- 2 ¼ cup all-purpose flour
- 1 tsp salt
- ½ cup cold unsalted butter
- 2/3 cup vegetable shortening
- ½ cup ice water (may need more or less)

1. Use a pastry blender or back of fork to reduce cold butter into smaller pieces. Add shortening and flour and mix with pastry blender or fork until resembles coarse meal with same large pea-sized chunks of fat. If using a food processor, place butter, shortening, and flour into a food processor and pulse until resembles coarse meal with large pea-sized chunks of butter. Some larger chunks of fat are ok.

2. 1 tablespoon at a time, stir in ice water with a rubber spatula or fork. The dough will start forming clumps when you have added enough water. *Tip: Squeeze together a grape-sized piece of dough and press into the hand. If the edges don't crack, it should be moist enough. The dough should hold together but not be sticky.

3. Transfer dough onto a lightly floured surface and gently kneed together into a ball. Be careful to not overwork the dough or the crust will become tough and hard.

4. Divide dough in half and press into thick disks. Wrap in plastic wrap and refrigerate for at least 1 hour or up to 5 days.

5. Let dough sit for 3-5 minutes at room temperature before rolling out so the dough will be more malleable.

6. On a lightly flour surface, use a floured rolling pin to gently roll out dough, starting from the middle and rolling out. Repeat this in every direction, turning dough as needed, until dough is an inch or two larger than your pie pan.

Tip: Keep everything as cold as possible so as to not melt the butter until baking.