

From the P.T.A. of P.S. 166, The "Eat" Cookbook. March 1975. Compiled and edited by Judie Wishny & Tanya Kaufman.

[APPLE PIE WITH A SPECIAL CRUST](#)

Family Recipe. Reena Kondo. Teacher.

[Apple Pie Ingredients.](#)

2 or 3 lbs. Cortland Apples.

Sugar (white or brown) to taste.

1 Tbsp. lemon juice.

2 Tbsps. water.

1/4 tsp. cinnamon (and/or 1/8 tsp. nutmeg).

[Directions for Apple Pie.](#)

1. Peel and slice 2 or 3 lbs. of apples into a bowl.

2. Sprinkle with sugar (to taste), 1/4 tsp. cinnamon (and/or 1/8 tsp. nutmeg), and 1 Tbsp. lemon juice.

3. Add 2 Tbsps. water.

4. Stir the apples gently until they are well coated.

Apple Pie Crust. (This crust uses oil which makes it easier in the preparation, and guaranteed specially good.

Apple Pie Crust Ingredients.

1 1/2 cups flour

1/2 tsp. baking powder

1/2 tsp. salt

2 Tbsps. sugar

4 oz. oil

2 oz. cold water

Directions for Apple Pie Crust.

1. Into a sifter put 1 1/2 cups flour, 1/2 tsp. baking powder, 1/2 tsp. salt and 2 Tbsps. sugar.
2. Strain into a bowl.
3. Add 4 oz. oil and 2 oz. cold water, measured accurately, to dry ingredients.
4. Mix into a soft dough.
5. Divide and roll out for pie.
6. Sprinkle bottom crust with flour and top crust with cinnamon and sugar as you place it in the oven. Prick the upper crust before baking.
7. Bake pie in a 450 degrees oven for 10 minutes and then reduce the heat to 350 degrees. Bake pie until done, from 45 minutes to 1 hour in all.