



Seedlings Classic Apple Pie

2 recipes Seedling All-Butter Dough
4 pounds apples (we like a mixture)
2 tablespoons brown sugar
1 tablespoon cinnamon
4 tablespoons butter

Peel apples, core and slice each apple into 16 wedges.
Toss with sugar and cinnamon.
While the apples macerate, roll out dough and fit to bottom of pie pan.
Fill with apples, dot with butter.
Top with second crust, crimp the edges, and cut a few slits on crust.
Bake in preheated 400 degree oven for 45 minutes.
Best to bake on a pan to catch drippings.

All-Butter Pie Crust

1 cup flour
1 teaspoon salt
7 tablespoons butter
3 tablespoons ice water

In a food processor, briefly blend flour and salt.
Cut butter into chunks and add to flour mixture.
Pulse about a dozen times until the butter is all pea size or smaller.
With machine running add the ice water.
Let run until the mixture begins to form a ball.
Take out dough, shape into a disk and wrap in plastic wrap.
Chill at least 1 hour.
May double for a top or lattice crust.

Variation

Add 2 tablespoons of sugar to dough for a sweeter crust

Recipe from Seedlings Fruit (South Haven, Michigan)

