

Enjoy...

“just like Mom used to make”

Ann Tuttle's Apple Pie

Ingredients:

- apples
- 3/4 cup sugar
- 1 tsp. cinnamon
- 1 tbsp. minute tapioca
- 1 tbsp. water
- 1 tbsp. butter



Preparation:

- Roll out dough for bottom of pie plate.
- Peel and slice apples to generously fill pie plate.
- Mix and sprinkle the sugar, cinnamon and tapioca on top of apples as you put in the slices.
- Sprinkle 1 tablespoon of water and 1 tablespoon of butter (in little dabs) on top.
- Cover with top crust and cut 3 or 4 slices in top crust.

Bake at 425° for 20 minutes and then 375° for 25 minutes

Ann Tuttle's Deep Dish Peach Pie

Ingredients:

- peaches
- 1 cup sugar
- 1/4 cup cornstarch
- 1/2 tsp. cinnamon
- 1/8 tsp. salt
- 2 to 3 tbsp. butter



Preparation:

- Peel and slice enough peaches to fill a deep baking dish or casserole dish.
- Mix and sprinkle the sugar, cornstarch, cinnamon, and salt on top of peaches
- Dot with 2 to 3 tablespoons of butter
- Roll out pastry crust to fit your dish.
- Pinch or crimp top crust edges.

Bake 425° for 50 minutes or until filling is bubbly and crust is golden brown. Let stand 15 minutes, and serve warm.

Ann Tuttle's Pie Crust

Ingredients:

- 2 cups flour
- 2 tsp. salt
- 2 cups Crisco
- 2/3 cup cold milk



Preparation:

- Mix with a pastry blender.
- Add 2/3 cup cold milk.
- This will make 2 double-crust pies.
- Can be frozen for later use.



Grandma Ada's Apple Pie*

Ingredients:

Crust:

- 2 1/3 cups unbleached flour
- 1/3 cup cake flour
- 2 tbsp. sugar
- 1/2 tsp. salt
- 1 stick butter
- 1/2 cup Crisco
- 1/2 cup ice water

Filling:

- 6 cups sliced apples
- 1/2 cup white sugar
- 1/2 cup brown sugar
- 2 tbsp. corn starch
- 2 tbsp. flour
- 1/2 tsp. cinnamon
- 1/4 tsp. clove
- 1/4 tsp. nutmeg
- 1 tbsp. lemon juice
- 2 tbsp. butter clove



Glaze:

- 1 egg white
- 1 tbsp. ice water
- sugar

Preparation:

- Sprinkle lemon juice over apples. Sift flour, sugar and spices over apples and toss. Set aside.
- Sift flour, sugar and salt. Cut in butter and Crisco until coarse. Add water and mix gently until moist.
- Form two balls and roll out one to line plate. Spoon filling into unbaked pie crust. Dot with butter.
- Roll out second ball and cover pie. Fold edges under and flute. Slit top of pie to vent air.
- Beat egg white and water. Brush top of pie and sprinkle with sugar.

Bake 450° for 10 minutes. Reduce heat to 350° and continue cooking 45 minutes or until center bubbles.

*Recipe property of Salem Cross Inn - Rita Pooler, Winslow, Main, Grand Champion Baker 2003

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