



### **2nd place Perfect Apple Pie- Vicki Finery, Mauston**

Crust- 5 c flour. 1 tsp salt. 1 tsp baking powder, 1# lard. 1 egg. 1 cup water, 1 tablespoon vinegar. Mix salt, baking powder and cut in the lard. Beat the egg, water and vinegar and then add to flour mixture be sure not to over handle dough as that is what toughens the crust. This Makes 5 SINGLE CRUSTS\_ EXTRA CRUSTS CAN BE FROZEN IN PIE TINS.

Filling: 7-8 cups thinly sliced apples, 2 tablespoons lemon juice, 1 c sugar, ¼ c white flour, 1 tsp cinnamon, ¼ tsp salt, 1/8 tsp nutmeg. 2 tablespoons butter.

Combine dry ingredients. Toss apples with lemon juice and then add mixed dry ingredients to apples. Mix lightly. Place in the bottom crust and add top crust over apples. Seal and flute edges. Cut small slits on top. Bake at 425 for 45-60 minutes-until crust is golden brown and filling is bubbling inside.