

## Apple Pie

### Crust

3 cups flour  
1 teaspoon sugar  
1 teaspoon salt  
1 cup plus 1 tablespoon butter-flavored shortening  
1 egg  
1 tablespoon vinegar  
1/3 cup cold water

### Pre-cooked Filling

#### Apple Filling

8 apples, peeled, cored and sliced  
2 tablespoons unsalted butter  
¾ cup granulated sugar  
1 teaspoon cinnamon  
2 tablespoons Instant Clear Jel  
¼ teaspoon salt  
1 teaspoon lemon zest  
1 tablespoon lemon juice

### Crust Instructions

1. Chill all ingredients.
2. Combine the flour, salt, and sugar. Cut in shortening until the mixture resembles cornmeal.
3. In another bowl, mix water and vinegar with the beaten egg. Add the liquid mixture, 1 tablespoon at a time, to the flour mixture, tossing with a fork to form a soft dough. Form and wrap two equal sized discs. Cool dough for at least one hour. May be frozen for 3 months.

### Filling Instructions

1. Melt butter in a large frying pan. Add apples and cook for a few minutes on medium heat, stirring occasionally.
2. Combine sugar, cinnamon, salt, and Instant Clear Jel. (Instant Clear Jel must be well-mixed with sugar to prevent clumping!)
3. Add sugar mixture to apples and stir while continuing to cook on medium heat until apples are fork tender but still hold their shape (about 10-12 minutes).
4. Remove from heat. Add lemon juice and lemon zest.
5. Cool. Refrigerate and store for up to 3 days. Freeze for 3-4 months.

Pie Thickener Chart: <https://www.kingarthurbaking.com/learn/guides/pie-thickener#chart>

