



2019 Illinois State Fair
Award-Winning
DUTCH APPLE PIE



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Crust

1 $\frac{1}{3}$ cups flour
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ cup Crisco
3 tbsp water

Filling

6 cups sliced Granny
Smith apples
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup brown sugar
2 tbsp flour
1 tsp cinnamon
 $\frac{1}{4}$ tsp nutmeg
 $\frac{1}{8}$ tsp salt

Topping

$\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup flour
 $\frac{1}{3}$ cup butter

Pour over top

$\frac{1}{4}$ cup cream or milk

Preheat oven to 375°.

Peel, core and slice apples thinly and place into large mixing bowl. Combine sugars, flour, cinnamon, nutmeg, and salt and stir into apples. Set aside.

Combine flour and salt in large bowl. Cut Crisco into flour mixture until mixture is pea sized. Sprinkle water one tablespoon at a time tossing lightly after each addition until dough forms a ball. Roll dough into circle $\frac{1}{8}$ inch thick. Fold into quarters and unfold in pan. Ease into pan. Pour apple mixture in crust.

Mix sugar and flour for topping in medium mixing bowl. Cut in butter until there are coarse crumbs. Spread crumb topping on pie. Carefully pour cream over top of crumb mixture.

Bake at 375° for 1 hour.

Mary Beth Pederson , Morton, IL