

# Life Is What You Bake It!

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Name: Kimberly Tribbett

Recipe Name: Mom's Apple Pie

## Recipe Ingredients:

- Crust
  - 2 ½ cups all-purpose flour
  - 1 teaspoon sugar
  - ½ teaspoon salt
  - ½ teaspoon ground cinnamon
  - ¼ teaspoon ground nutmeg
  - ¾ cup cold Land O Lakes Butter, cut into chunks
  - 6 to 9 tablespoons cold water
- Filling
  - ½ cup sugar
  - ¼ cup firmly packed brown sugar
  - ¼ cup all-purpose flour
  - ½ teaspoon ground cinnamon
  - ½ teaspoon ground nutmeg
  - 6 medium (6 cups) tart cooking apples, peeled, cored, sliced, ¼-inch
  - 1 tablespoon butter
  - 1 teaspoon sugar

## Recipe Instructions:

1. Combine 2 ½ cups flour, 1 teaspoon sugar, salt, ½ teaspoon cinnamon and ¼ teaspoon nutmeg in bowl. Cut in ¾ cup butter with pastry blender or fork until mixture resembles coarse crumbs. Stir in enough water with fork just until flour is moistened.

2. Divide dough in half; shape each half into ball. Flatten slightly. Wrap each ball of dough in plastic food wrap; refrigerate 30 minutes.
3. Heat oven to 400°F
4. Roll out one ball of dough on lightly floured surface into 12-inch circle. Fold into quarters. Place dough into ungreased 9-inch pie plate; unfold dough, pressing firmly against bottom and sides. Trim crust to 1/2 inch from edge of pie plate; set aside
5. Combine all filling ingredients except apples, 1 tablespoon butter and 1 teaspoon sugar in bowl. Add apples; toss lightly to coat. Spoon apple mixture into prepared crust
6. Roll remaining ball of dough into 12-inch circle. Fold into quarters. Place dough over filling; unfold. Trim, seal and crimp or flute edge. Cut 5 or 6 large slits in crust. Brush with melted 1 tablespoon butter; sprinkle with 1 teaspoon sugar. Cover edge of crust with 2-inch strip aluminum foil
7. Bake 35 minutes; remove foil. Continue baking 10-20 minutes or until crust is lightly browned and juice begins to bubble through slits in crust. Cool pie 30 minutes; serve warm. Store refrigerated