

## **GRANDMA BONNIE'S PIE CRUST & APPLE PIE**

*Courtesy of Lydia from [www.Family-Reunion-Success.com](http://www.Family-Reunion-Success.com)*

### Pie Crust:

2 cups flour  
¾ cup lard  
½ tablespoon apple cider vinegar  
½ tablespoon sugar  
1 small egg, beaten  
¼ cup water  
¾ teaspoon salt

In a large bowl, sift together flour, sugar and salt. With a pastry blender or two knives, cut in lard until mixture resembles coarse crumbs. Mix together egg, vinegar and water, then add to flour mixture. Mix until dough is moist enough to form a ball. Wrap in plastic and chill for 30 minutes. Divide dough in half. On a lightly floured surface, roll one half into a 12-inch circle. Press dough into pie plate. Crimp to form decorative border, then prick bottom with fork. Place in freezer while preparing pie filling. Makes one double pie crust.

### Apple Pie:

3 cups pared, cored and sliced apples  
3 tablespoons flour  
1 cup sugar  
½ teaspoon cinnamon  
2 tablespoons butter  
3 tablespoons milk

Preheat oven to 375 degrees. Mix apples, flour, sugar and cinnamon. Stir gently. Pour into unbaked pie shell. Dab with butter and pour milk over filling. Roll top crust same as bottom and lift onto filled pie or decorate with woven lattice top. Bake 40-45 minutes. Filling for one pie.