

Deep Dish Apple Pie

6 tart apples
½ cup sugar
½ cup brown sugar
½ teaspoon nutmeg
Grated rind of 1 lemon
Grated rind of 1 orange
3 tablespoons butter or margarine
½ pastry recipe (below)

Pare and core apples; cut into eights. Place in deep, greased baking dish. Combine sugar, brown sugar, nutmeg, lemon rind and orange rind. Sprinkle over apples. Dot with butter or margarine. Top with thin sheet of pastry, pricked in a design. Bake in hot oven. (425) Serves six.

Pastry:

2 cups flour
¾ teaspoon salt
2/3 cup shortening
cold water

Sift flour; measure. Mix and sift flour and salt. Cut in shortening with 2 knives or pastry blender until flour shortening particles are about the size of small peas. Sprinkle 1 tablespoon cold water over mixture and mix in lightly with a fork. Continue adding water in this fashion until pastry gathers around fork in a soft ball. Divide pastry in half and roll each half separately on lightly floured board to 1/8" thickness. Handle rolling pin very lightly. Makes enough for two crust 9" pie.

Note: Make ½ this recipe for deep dish or one crust pies.