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Grandma Scanlan's Apple Pie

This recipe has been in Ann Schmelzer's family since the 19th century. Her great-great-great grandmother brought it with her when she emigrated from Germany to the United States and it has graced every holiday table since then. In fact, according to Ann's mother, Kathy Bielmeier, it's the ONLY pie served at their family gatherings.

To make the pie crust for a double crust pie:

2 heaping cups all-purpose flour
2 teaspoons salt
1 ¼ cups lard (**not** Crisco)
6-8 tablespoons of ice water

In a medium sized mixing bowl, mix flour, salt, and lard together by hand.

Add a tablespoon of water at a time to the flour mixture until the dough comes "clean" from the sides of the bowl without getting gummy. (Note—you may have to add a bit of extra flour or lard to get the dough to this consistency.)

Remove the dough from the bowl and cut into two even halves.

Roll each half out separately (to create two crusts) on a well floured surface. Flour the rolling pin to avoid sticking to the dough.

To make the filling and assemble the pie:

7-8 large Macintosh or Jonathan apples, peeled and sliced approximately 1/8-1/4 inch thick. Try to get the slices as consistent in size as possible to ensure even cooking.

1 cup white sugar

2 heaping Tablespoons flour

1 Tablespoon ground cinnamon (or to taste)

Place apple slices in a large bowl.

Mix sugar, flour, and cinnamon together in a small bowl and spoon sugar mixture over sliced apples and stir to cover evenly.

Place one crust in a ten inch diameter/ 2 inch deep glass pie pan (If you want more detailed instructions about how to assemble a double crust pie, click here: http://www.ehow.com/how_5532660_make-double-crust-pie.html)

Fill bottom pie crust with apples.

Place second crust over the top of the apples; pinch along the edges to form an even rim.

Make 4-6 one-inch slits in the top crust to "vent" pie as it bakes.

Bake at 425 until crust begins to brown—will take about 10-15 minutes.

Then turn oven temperature down to 350 and continue to bake the pie another 30-40 minutes until the apple mixture bubbles out the slits in the top crust.

Remove pie from oven and let cool on a rack for 30 minutes before serving.

Serves 8.

Recipe courtesy of Ann Schmelzer, Kathy Bielmeier, and Eileen Scanlan (aka Grandma Scanlan)

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