

Apple Pie with Cheese Crust

Pie Crust

2-1/2 cups flour
1 t. sugar
1 t. salt
1-1/3 c. Lard (or shortening)
1 to 1-1/2 cups grated Cheddar Cheese
Ice Water

With a fork, blend together flour, sugar and salt. Blend in cheese. With two knives, a pastry cutter or your (clean) fingers, blend in the Crisco until incorporated and feels a bit grainy. Add enough ice water to hold dough together. Divide dough in half. On a floured board, roll out one half into a circle that will fit an 8" or 9" pie plate, with enough extra to leave a bit hanging off the sides. Place the round in your pie pan.

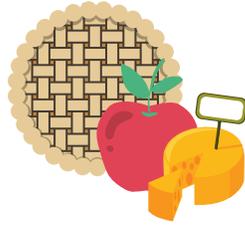
Filling:

1 quart Sliced Apples (I use home-preserved apple slices)
1 t. Cinnamon
½ t. Nutmeg
½ cup brown sugar
½ cup granulated sugar
2 T. Flour
Butter (homemade is best!)

Directions:

Mix apples, sugars, flour and spices in a large bowl. Add filling to pie shell and dot with butter.

To make a lattice top crust, roll out the remaining half of pie crust dough into a rectangle. Cut strips approximately ¼" to ½" in length. Lay one strip in the middle of the pie.



Add a second strip across that one in the middle, forming a 'plus' sign. Working gently, weave additional strips out from the middle until the top is completely covered, using the traditional 'over / under' pattern.

Using a fork or a pastry wheel decorator, join the edges together.

Cover the edges of the crust with a crust shield or strips of tin foil to prevent over-browning. Bake pie at 350 degrees until golden brown and filling is set, approximately 30 - 45 minutes. Ten minutes before the pie is completely done, remove the crust shield or tin foil and allow to finish baking.

