

The Golden Standard

Golden Delicious Apple Pie, a Rice Family Tradition



Crust: Ingredients for 2 *

2 cups flour + more for rolling

1 tsp. salt

¾ cup vegetable shortening

5 Tbsp. ice water

Filling:

10 Golden Delicious Apples- peeled, cored and sliced

Sugar- 1 cup (these are sweet apples, so feel free to adjust accordingly)

Nutmeg- a dash or more, as this is a specific and preferential spice

Cinnamon- around 1 Tbsp., or more depending on your preference

Lemon Juice- just a splash

Butter- 4 pats (about 1 Tbsp. each)

Let's Bake!

Directions:

For the crust, mix the flour and salt together in a bowl. Next, cut in the shortening, and then add the ice water. With your hands, draw it up into a ball, then cut in half and roll out on a well-floured surface.**

Lay the first crust on the bottom of your pie dish.

For the filling, place the apple slices in a large bowl, then sprinkle the cinnamon, nutmeg and sugar over the top. Add your splash of lemon juice and mix well. Place the apple mixture in the pie dish, then add the top layer crust. If you have crust left over, feel free to add shapes or be creative with your top layer.

Bake at 350 degrees for about 1 hour, or until golden brown.

Serve with your choice of topping! We love whipped cream.

* If you prefer, you may use pre-made pie crusts. But trust us, 'from scratch,' is worth it!

**If you are an inexperienced "dough handler," we would suggest refrigerating the dough for about 1 hour prior to rolling out.