

Apple Pie

3 c. flour
1 c. lard
½ tsp. salt
1 tsp. baking powder
1 Tbsp. sugar
1 egg
4 Tbsp. cold water
1 Tbsp. vinegar

8 c. Bayfield apples
1 Tbsp. butter
¾ c. sugar
¼ c. flour
1 tsp. cinnamon
1/8 tsp. cloves
½ tsp. nutmeg or mace

Combine flour and other dry ingredients and with a pastry blender combine till grainy. Mix the egg with the water and add vinegar. (Makes 5 crusts) Roll out two.

Peel, core and chop apples. Combine sugar, flour and spices toss with the apples and put in a pie pan lined with a freshly prepared pie crust.

Top with dots of butter. Cover with the other crust and crimp edges. Bake at 400 degrees F. for 15 minutes and then turn down to 350 for 45 minutes.