

Sharon Locey
Thimbleberry Inn Bed & Breakfast

Winning Recipe from Bayfield Apple Festival's Apple Pie Contest:

Crust:

1 $\frac{3}{4}$ c. flour
1 t. salt
 $\frac{1}{4}$ t. baking powder
 $\frac{1}{2}$ c. oil
3 T. ice water

Mix first 4 ingredients together until crumbly. Add ice water; stir into ball. Divide in 2 pieces. Roll out each piece between 2 sheets of fresh waxed paper.

Filling:

8 c. Wealthy apples
1 $\frac{1}{2}$ c. sugar
1 t. cinnamon
1 $\frac{1}{2}$ t. lemon juice
 $\frac{1}{4}$ c. margarine

Peel and slice apples. Mix sugar and cinnamon and toss with apples. Put filling into pie crust and sprinkle lemon juice over top. Dot with margarine. Place top crust on pie and bake at 450° for 15 minutes, then 350° for 45 minutes.