

Krazy Kitchen



Classic Pie Dough

Ingredients:

5 ½ cups flour
1 teaspoon salt
1 teaspoon baking powder
4 teaspoons sugar
1 lb tender flake lard
2 tablespoons lemon juice
Crack one egg and fill with cold water to 1 cup

Directions:

1. In a bowl mix together the flour, salt, baking powder, and sugar.
2. Add in the lard and begin to “cut in”. You can use a pastry blender or 2 forks. Press down using the pastry blender or forks until the lard is in pieces the size of a pea.
3. In a measuring cup add one egg and fill with cold water to the 1 cup line. (the colder the water the better!)
4. Add lemon juice to the liquids.
5. Add the liquids to the flour and lard mixture. Fold in gently. Be careful not to over mix. You want the dough to just come together and then it is finished.

Tips:

1. Allowing the dough to cool for 1 hour before rolling it out will help it to not stick.
2. This dough can be used for many different pies!

Apple Pie Filling



Ingredients:

6 medium sized apples (adjust according to size)
¾ cup sugar
2 tablespoons flour
1 teaspoon cinnamon

Directions:

1. Peel and core the apples. Slice thinly, to about ¼ of an inch in size.
2. Mix the sugar, flour, and cinnamon. Add to the apples and mix together.

Tips:

1. This mixture can be frozen. Freeze in a pie pan and when you are ready you can add a crumble topping to make an apple crisp. Or freeze and add into a pie shell and bake it another day.
2. Use granny smith, Crispin, or northern spy apples for a tart, crisp pie or use Courtland, McIntosh, or gala apples for a sweeter, softer pie.



Apple Pie

Ingredients:

Apple pie filling
Classic pie dough

Directions:

1. Pre heat oven to 400 F.
2. On a floured surface, roll the dough out. It should be less than $\frac{1}{4}$ inch thick.
3. Transfer the dough to the pie pan and press to remove the air. Cut off the extra dough around the pie pan.
4. Pour the apple filling into the pie crust. Make sure it is evenly distributed.
5. Roll out dough $\frac{1}{4}$ inch thick. Place over the pie pan. Trim the edges of the pie. Cut a hole in the top of the pie, so air can escape.
6. Optional, brush pie with milk and sprinkle with coarse sugar
7. Bake at 400 degrees F for 20 minutes. Lower the temperature to 350 F and bake for an additional 30 – 40 minutes.

Tips:

1. Allow the pie to cool before you cut it. This helps the juices to settle.
2. Serve with ice cream.
3. If you run out of dough for the top you can always make an Apple Pie Crisp (apple pie with crisp on top).



Caramel Sauce

Ingredients:

1 cup sugar
¼ cup water
2 tablespoons butter
1/3 cup cream (table 10% or heavy cream 35%)

Directions:

1. Add sugar and water to a sauce pan (this will become syrup).
2. Heat on medium high heat
3. Make sure there are no sugar crystals on the side on the sauce pan (don't stir just swirl the pot)
4. The syrup will begin to bubble and change colours.



5. You want the syrup to become an amber colour.
6. Once your syrup is an amber colour take it off the heat and add in the butter and cream.
7. Continue to stir/whisk as it will bubble. (off the heat)
8. Stir until the sauce is smooth.
9. Pour into a glass mason jar and cool at room temperature.
10. Once cooled store in the refrigerator

Tips:

1. This can be added to many desserts! Pies, crisps, crumbles, or ice cream.
2. You could even heat it up and eat it with some fruit, like an apple.



Apple Crisp Topping

Ingredients:

½ cup butter (1 stick)
¾ cup all-purpose flour
1 cup old-fashioned rolled oats
½ cup brown sugar
¼ teaspoon ground cinnamon
⅛ teaspoon salt

Directions:

1. Heat the oven to 400° F. Lightly spray or grease a 9x13 inch pan or leave prepared filling in pie plate.
2. Add the prepared *Apple Pie Filling*
3. *Topping:* Melt butter and then stir in the flour, oats, brown sugar, cinnamon and salt.
4. Add topping over the *Apple Pie Filling*.
5. Bake at 400 degrees F for about 35-45 minutes or until the apples are soft and the topping has browned.

Tips:

1. Serve with a scoop of ice cream, a drizzle of caramel sauce, whipped cream or plain.
2. This topping can be used to make pears, peaches, strawberry, or rhubarb crisp!