



# Historical Society of Pennsylvania

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“Apple Pie,” *From Amish and Mennonite Kitchens*, Good, Phyllis Pellman and Pellman, Rachel, 1984. TX 715.F76 1984.

## Apple Pie

- 6 cups apples, peeled and sliced
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  cup flour
- 1 tsp cinnamon
- 3 tbsp water
- 1 9” unbaked pie shell

1. Pour peeled and sliced apples into unbaked pie shell.
2. Combine sugar, flour, cinnamon, and water. Stir until smooth. Pour over apples.
3. Cover with top crust. Seal edges.
4. Bake at 375° for 1 hour.

### Variations:

1. Stir apples into sugar, flour and cinnamon mixture. Pour into pie shell and sprinkle with water. Cover with crumb topping made by mixing  $\frac{1}{2}$  cup butter or margarine,  $\frac{1}{2}$  cup brown sugar, and 1 cup flour.
2. Delete cinnamon. Add 1  $\frac{1}{2}$  tsp grated orange peel and  $\frac{1}{4}$  cup quick cooking tapioca. In place of 1 cup apples use 1 cup cranberries.

## Selena's Version

- 6 cups Grany Smith apples, peeled and sliced
- $\frac{3}{4}$  cup white sugar
- $\frac{1}{4}$  cup flour
- 1 tsp cinnamon
- 3 tbsp water
- Splash of vanilla
- Pinch of salt
- 1 9" unbaked pie shell

For crumb topping:

- $\frac{1}{2}$  cup butter
- $\frac{1}{2}$  cup brown sugar
- 1 cup flour

1. Combine sugar, flour, cinnamon, water, vanilla, and salt. Stir apples into mixture and pour into pie shell.
2. Mix butter, brown sugar and flour until crumb topping forms. Crumble topping over pie filling.
3. Bake at 375° for 30 minutes.