Apple Pie

1ST Place (4) 1ST Place

Crust:
1 ½ C All Purpose Flour
2 T Shortening
1 ½ tsp Sugar
1/3 C Butter
½ tsp Salt
4T Ice Water

Mix together flour, sugar, and salt. Add butter and blend until looks like course cornmeal. Add the shortening, blend not quite as much as butter. Add ice water, 1 tablespoon at a time until you get a consistency you prefer for rolling out. Place in the refrigerator and let rest while you get the rest of the ingredients together.

Filling
7 C of Slice Apples
1 C Sugar
3-4 ½ T Flour (Depends on the Juice in the Apples)
4T Apple Juice
½ tsp Salt
1tsp lemon juice
2 T Butter

Combine sugar, flour, salt and mix. Add to apples. Sprinkle in lemon juice and apple juice or cider. Cut butter into small pieces and add to the filling mixture. COOK'S ILL APPLES ARE YELLOW.

1 package of 8oz Cream Cheese
½ C Sugar
1 Egg Beaten
½ tsp Salt
1 tsp Vanilla
1 10inch unbaked pie shell
1 ½ C Pecans, Chopped

Topping
3 Eggs
1C Light Corn Syrup
½ C Sugar
1tsp Vanilla

Cream together softened cheese, sugar, beaten egg, salt and vanilla. Spread over bottom of unbaked pie shell. Sprinkle pecans evenly over cream cheese layer. Combine all topping ingredients and beat until smooth. Pour over pecan layer.

Add Apples, Top with: ALSO: CRUMB TOPPING.
½ C Pecans, Finely Chopped
½ C Sugar
½ C Flour
4T Butter

Combine pecans, sugar, flour. Blend in the butter until you have a crumb mixture. Spread across the top of the filling.

ADD APPLE BLOSSOM AND CRUST CUT OUTS.
BAKE: 400° 20 MINUTES.
375° 45 MINUTES.
ADD SANDING SUGAR GLUED WITH JELLY.

Apple Blossom

- 3 large (about 1 1/2 pounds) Pink Lady apples, cored and cut into 1/8-inch-thick slices
- 1/4 cup packed light brown sugar
- 1 1/2 teaspoons apple pie spice
- 1/4 cup plus 2 tablespoons granulated sugar, divided
- 1 1/4 teaspoons kosher salt, divided

Toss together apples, brown sugar, pie spice, 1/4 cup granulated sugar, and 3/4 teaspoon salt in a bowl. Let stand 45 minutes, gently tossing every 15 minutes, until apple slices are soft and pliable.

Drain apples, discarding any accumulated juices. Arrange apples in an overlapping circular pattern, starting on the outside edge and continuing in a snug spiral shape until you reach the center