

Glazed Apple Pie

A NEW RECIPE IDEA FROM CRISCO

A CRISCO BEST COOK SAYS: "Try this GLAZED APPLE PIE for something that's different and attractive—tasty too!"



**A BEST COOK
FAVORITE**

GLAZED APPLE PIE (Makes a 9-inch pie)

Crisco pastry for double crust (recipe below)
6 cups apple slices (about 6
medium cooking apples)
1/2 cup seedless raisins, if desired
3/4 cup sugar

Preheat oven to 400°.

Toss apples and raisins with combined sugar, flour, cinnamon and salt. Turn into pastry-lined 9-inch pie plate. Sprinkle with orange juice and dot with butter. Cover with top crust; seal and flute edge. Cut slits for escape of steam. Bake at 400° for about 40 minutes, until pie is desired brownness and apples are tender. Spread Orange Glaze (recipe below) over hot pie.

ORANGE GLAZE

1 cup confectioners sugar 3 tablespoons
(sift if lumpy) orange juice
1 teaspoon grated orange peel
Mix together; spread over hot pie.

2 tablespoons flour
1/2 teaspoon cinnamon
1/8 teaspoon salt
2 tablespoons orange juice
3 tablespoons butter or margarine
Orange Glaze (recipe below)

Orange Glaze (recipe below)

CRISCO PIE CRUST (For 9-inch double crust)

2 cups sifted regular flour 3/4 cup Crisco
1 teaspoon salt 1/4 cup water

Preheat oven. Sift flour before measuring; spoon lightly into nested measuring cup and level without shaking or packing down. Combine flour and salt in a mixing bowl. With a pastry blender or two knives, cut in Crisco until uniform; mixture should be fairly coarse. Sprinkle with water, a little at a time; toss with a fork. Work dough into a firm ball with your hands.

Divide dough into two parts and press into flat circles with smooth edges. On a lightly floured surface, roll bottom crust to a circle about 1-1/2-inches larger than inverted pie plate. Gently ease dough into plate. Trim edge even with plate and add filling. Roll top crust same way.



FINEST VEGETABLE SHORTENING

Recipe Bio

Crisco's Glazed Apple Pie puts a bright twist on a classic double-crust apple pie. Sliced apples are tossed with sugar and cinnamon, sprinkled with orange juice, and baked in Crisco pastry before the hot pie is covered with a simple glaze of confectioners' sugar, orange juice, and grated orange peel. The result is familiar apple pie with a sweet citrus finish that makes it just a little different.

auntberthasrecipebox.com