



## **Judy's Perfect Apple Pie**

My husband prides himself on being an apple pie aficionado. Over the course of the years of our marriage, I've tried EVERY apple pie recipe with the crust being the toughest challenge to master. Homemade crust or store bought? Use butter or margarine? Refrigerate or prepare at room temperature? I tried just about every recipe I could put my hands on – to no avail. Enter Judy into our lives. Judy makes the perfect apple pie week after week – with a crust so easy, you'll wonder why people try to make it any other way. Judy has given me permission to share her recipe with all of you. Thanks Judy!

### Ingredients:

#### **Crust**

2 c flour  
1/2 c oil  
1/4 c cold water  
Sprinkle of salt

#### **Filling**

8-10 apples, peeled and thinly sliced  
1 c sugar  
1 tsp cinnamon  
3 Tbsp unsalted margarine (not melted)

### Directions:

1. Prepare apple pie filling by combining all of the ingredients.
2. Prepare crust by combining all ingredients. Divide dough in half. Roll out each half in between wax paper until you have the right circle sized dough for your crust.
3. Lay first half in pie dish. Pour in apple filling. Roll out second half of dough for crust. Lay over apple mixture. Crimp at edges. Poke holes into top of crust.
4. Bake for 1 hour at 375.