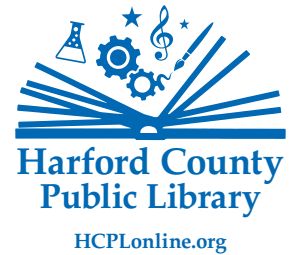




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BLACK ROCK ORCHARD SLAB PIE

SERVES 8

Emily Zaas knows her apples and is a master of pies. This is a very cool technique and I was much impressed when she first served it to me, and even more so when I tasted it. The slab pie definitely is a change of pace from the classic apple pie, and I find it so much fun to prepare. If memory serves me well, there was ice cream involved with the warm pie.

INGREDIENTS

Pie dough for a 2 crust pie
(recipe follows)

12-18 tart pie apples (Ira Red, Red
Winesap or Stayman Winesap are
preferred), peeled and cored

1 cup sugar

1 generous tsp ground cinnamon

¼ cup (½ a stick) butter, cut into
small pieces

1 ½ cup crushed cereal flakes
(wheat flakes, corn flakes etc.)

¼ cup milk

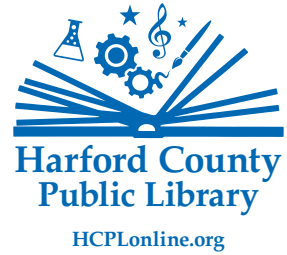
Sprinkles, for decoration

DIRECTIONS

- 1** | Prepare pie dough and refrigerate for at least 30 minutes.
- 2** | Preheat the oven to 400° F.
- 3** | Set aside a 15 ½ jelly roll pan, or a 13 x 9-inch cake pan. A larger pan and a flatter pie are good. Slice the apples into a mixing bowl. Add the cinnamon and sugar. And mix well. Add the butter pieces into the apple mixture and stir together well..
- 4** | Roll out half of the pie dough to fit the bottom of your pan. Sprinkle the cereal flakes over the dough, to within a ½ inch of the edge. Spoon the apple mixture over the cereal flakes. Roll out the remaining dough and fit over the apples. Seal the edges by pinching the dough together. Brush the dough with a little milk.
- 5** | Bake for 20 minutes, and then lower the temperature to 350° and bake for 50 minutes longer, until top crust is nicely browned.
- 6** | This can be made as individual small pies or pocket pies. Top with sprinkles for the kids. (Of all ages) Serve warm or cold.



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PASTRY DOUGH FOR A DOUBLE PIE CRUST

MAKES PASTRY FOR 1-DOUBLE-CRUST 9-INCH PIE

INGREDIENTS

2 ½ cups all-purpose flour
1 tsp salt
1 cup vegetable shortening, or ½ cup shortening and ½ cup butter, cut into small pieces
6 to 8 tbs very cold water

DIRECTIONS

- 1** | Sift together the flour and salt into a mixing bowl. Work the shortening (and butter if using) into the flour with your fingertips, or a pastry blender, until the mixture is the consistency of a coarse meal.
- 2** | Add the water, 1 tbs at a time, mixing with a fork after each addition. The dough should not be wet, but just moist enough to hold together.
- 3** | Form the dough into a ball. Wrap and refrigerate for at least 15 to 30 minutes before rolling.
- 4** | Divide dough into 2 pieces, one slightly larger than the other. Roll out the larger piece on a lightly floured board to ⅛-thick and line the bottom of the pie pan.
- 5** | Roll the second piece to the same thickness and use it to top the pie.