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## Apple Pie

1/3 Cup shortening  
1/3 Cup butter  
2 Cups flour  
1/3 Cup boiling water  
1/2 Tsp salt  
1/2 Tsp baking powder

### Filling

7 Granny smith apples  
1 Tsp cinnamon  
1 1/2 Tbsp butter  
3/4 Cup sugar

- 1) Crust: Mix shortening, 1/3 cup butter and flour.
- 2) Add boiling water, salt and baking powder.
- 3) Mix well.
- 4) Separate into 2 balls; place between 2 pieces of wax paper; roll.
- 5) Filling: Peel, core and slice apples.
- 6) Lightly mix cinnamon and sugar with the apples.
- 7) Heap into pastry lined pie pan and dot with 1 1/2 tablespoons butter.
- 8) Cover with topping crust; slit to allow steam to escape.
- 9) Bake at 425°F for 15 minutes then reduce temperature to 350° and continue baking 45-60 minutes.

Makes 6 Servings

