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## Harvest Apple Pie With Cheddar Crust

By News Canada

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(NC)-Apples partner well with cheddar and here the cheese is built right into the crust. For another variation, use your favourite crust recipe and top with apple crisp topping.

### Cheddar Crust

2 1/4 cups all-purpose flour 550mL

3/4 tsp salt 4 mL

1/2 cup vegetable shortening 125mL

1/4 cup cold butter 50mL

(cut into small pieces)

1 3/4 cups old cheddar cheese 425mL

5 to 6 tbsp ice water 75 to 90 mL

### Apple Filling:

6 cups Ontario Apples 1.5 L

sliced peeled (Such as Cortland, Crispin (Mutsu), Golden Delicious, Jonagold, McIntosh, Northern Spy, Russet, Spartan)

1 tbsp lemon juice 15mL

## Harvest Apple Pie With Cheddar Crust

1/3 cup granulated sugar 75mL

1 tbsp all-purpose flour 15mL

1/2 tsp cinnamon 2mL

1 egg yolk 1

1 tsp milk 5mL

· In large bowl, combine flour and salt. With pastry blender, cut in shortening and butter until mixture resembles fine crumbs. Stir in cheese. Stir in water a little at a time until dough holds together. Press into 2 round disks; wrap with plastic wrap and chill 30 minutes.

· Meanwhile prepare filling: In large bowl toss apples and lemon juice. In small bowl, combine sugar, flour and cinnamon; stir into apples.

· On lightly floured surface, roll out pastry for bottom crust to 1/8-inch (3mm) thickness. Place in 9-inch (23cm) pie plate; trim edge even with rim. Roll out pastry for top crust, cutting steam vents. Add filling to bottom crust, place top crust over apples, trimming to 1/2-inch (1 cm) over the edge. Tuck overhang under edge of bottom crust and finish edge as desired. In small bowl, beat together egg yolk and milk; brush top of pie with mixture.

· Bake on bottom rack in a 425°F (220°C) oven for 15 minutes then reduce temperature to 350°F (180°C) and bake for about 40 minutes or until apples are tender and crust is golden brown. Makes 6 servings.

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## **EASY No–Roll Pie Crust**

**By LeAnn R. Ralph**

EASY No–Roll Pie Crust 3 cups flour 1 teaspoon salt 2 teaspoons sugar 2/3 cup cooking oil (I like to use Canola oil) 1/3 cup water or milk

Measure all ingredients into a mixing bowl and stir with a fork. Pat into pie pan with fingers or use the back of a spoon. Use with your favorite pie recipes.

This recipe will make enough for: 3 eight–inch one–crust pies (or) 2 eight–inch two–crust pies (or) 2 ten–inch one–crust pies (or) 1 ten–inch two–crust pie with a generous crumble crust.

To make the crumble crust, use half of the mixture for the bottom crust and then add 1/4 cup brown sugar to the remainder and sprinkle on top of your pie filling.

For a baked pie shell, bake the crust at 350 degrees for 15 minutes or until light brown.

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LeAnn R. Ralph is the author of the books: "Christmas in Dairyland (True Stories from a Wisconsin Farm)" and "Preserve Your Family History (A Step–by–Step Guide for Writing Oral Histories" (e–book). You are invited to order a book from Rural Route 2. You are also invited to sign up for LeAnn's FREE! monthly newsletter, Rural Route 2 News. Visit —

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