

Tim Farmer's Country Kitchen

APPLE PIE

*7 granny smith apples,
peeled and cored
½ cup flour
¼ cup sugar
½ teaspoon salt
½ teaspoon allspice
½ teaspoon cinnamon
½ cup pecans, chopped
½ cup raisins (optional)*



Mix together ingredients until combined and set aside.

Pie Shell

*3 scoops lard
1 ½ cups flour
Dash of sugar
Water until desired consistency (about ¼ cup)*

Mix together ingredients and form into a ball and knead. Separate into two pieces and roll out one for bottom. Form into bottom of pie pan and top with filling from above.

*Juice from lemon
½ stick butter, sliced
¼ cup honey*

Top filling with lemon juice, pieces of butter and drizzle with honey. Roll out other dough and place over top, sealing in sides. Make slits in the top around the pie.

*1 tablespoons whipping cream
1 egg white*

Whip together ingredients and pour over pie, using hand to cover all spots. Will give it a shiny, crispy crust. Sprinkle with more sugar if desired. Bake 1 hour at 350 degrees.

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