



Braeburn Apple Pie with Cinnamon-Infused Crust



Pastry crust is infused with cinnamon and filled with apples sweetened with sugar and spices

Prep Time: 45 minutes

Total Time: 1 hour 30 minutes

Makes: 8 servings (1 slice)

Ingredients

- 2 cups Eagle Mills® All-Purpose Unbleached Flour with Ultra Grain
- 2 tablespoons granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup vegetable shortening
- 1/4 cup cold Fleischmann's® Original Margarine-stick
- 5 to 6 tablespoons cold water

Filling:

- 3/4 cup granulated sugar
- 2 tablespoons Eagle Mills® All-Purpose Unbleached Flour with Ultra Grain®
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 6 cups peeled sliced cooking apples, such as Braeburn or Granny Smith (about 5)
- 1 tablespoon lemon juice

Topping:

- 1 tablespoon water
- 1 tablespoon coarse granulated sugar

Directions

Prepare pastry: Combine 2 cups flour, 2 tablespoons sugar, 1/2 teaspoon cinnamon and salt in medium bowl. Cut in shortening and Fleischmann's with pastry blender or 2 knives until particles are the size of small peas. Sprinkle with cold water, 1 tablespoon at a time, tossing with a fork until flour is moistened and pastry almost clings to side of bowl (add 1 to 2 teaspoons more water, if necessary). Gather pastry into a ball. Divide dough in half and shape each into a round flat disc. Wrap each in plastic wrap and refrigerate 30 minutes.