



## *Directions to make the perfect pie!*

**Pre-heat oven to 425°F**

**EQUIPMENT:** Medium sized bowl, large spoon, sharp paring knife, rolling pin or, if you don't have one, use a reasonably heavy round object the length and diameter of a wine bottle.

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**PEEL . . .** 5-6 medium to large apples, cut into wedges (cut out the core) 1/8 - 1/4" thick. They do not have to be all the same thickness.

**PLACE . . .** apple wedges in bowl and mix in MO Magic Sugar & Spice Mix, stir together well, set aside. If you have lemon on hand, sprinkle juice of half a lemon on mixture, stir into apples.

**PLACE . . .** the unrolled pastry for top on a lightly floured counter and roll out from the middle to just a bit larger than provided pie plate, approx. 10".

**PUT . . .** apple mixture in provided pie shell bottom. Place your top crust over the apples. Tuck top pastry under bottom crust all the way around, pressing firmly together. This seals the two crusts together so they don't come apart during baking. Make four 3/4" cuts in centre of top crust (for steam to escape).

**PLACE . . .** your pie on middle rack of oven at 425°F.

**BAKE . . .** for 20 minutes at 425°F, then reduce to 350°F for 30-40 minutes, until baked to a deep golden brown.

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### *Pointers for success:*

1. Thaw Pie Kit in refrigerator overnight. Do not keep in fridge longer than 24 hours. Best kept frozen until ready to use. The dough should be cool, not warm to roll.
  2. Pre heat oven 20 minutes before baking.
  3. Bake on middle rack of oven.
  4. Don't forget to lower temperature to 350°F after 20 minutes of baking.
  5. Place a cookie sheet under your pie in case the juices bubble over.
  6. Cool your pie for at least half an hour to 45 minutes before serving. This enables the juices to cool and thicken. The aroma is delightful.
  7. Don't underbake, the crust should be a deep golden colour.
  8. If ice cream is at hand, a scoop or two is always tasty. In our family, my Dad had to have a thick slice of cheddar cheese with his apple pie.
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**VARIATIONS** — Use **Mountain Orchards pastry** with different fillings, ie: berry of your choice, custard pie, crisp (crumble) quiche, cheesecake, tortiere, empanada, skillet upside down pie, the possibilities are endless...

*Always have at least two Mountain Orchards Pie Kits in the freezer for emergencies.*