DEEP DISH APPLE PIE

6 tart apples
1/2 cup sugar
1/2 cup brown sugar
1/2 teaspoon nutmeg
Grated rind of 1 lemon
Grated rind of 1 orange
3 tablespoons butter or margarine
1/2 pastry recipe (below)

Pare and core apples; cut into eighths. Place in deep, greased baking dish.
Combine sugar, brown sugar, nutmeg, lemon rind, and orange rind. Sprinkle
over apples. Dot with butter or margarine. Top with thin sheet of pastry,
pricked in a design. Bake in hot oven (425°F).

Pastry

2 cups flour
3/4 teaspoon salt
2/3 cup shortening
Cold water

Sift flour; measure. Mix and sift flour and salt. Cut
in shortening with 2 knives or pastry blender until
flour shortening particles are about the size of
small peas. Sprinkle 1 tablespoon cold water over
mixture and mix in lightly with a fork. Continue
adding water in this fashion until pastry gathers
around fork in a soft ball. Divide pastry in half and
roll each half separately on lightly floured board to
1/8-inch thickness. Handle rolling pin very lightly.
Makes enough for two-crust 9-inch pie.

Make half this recipe for deep dish or one-crust pies.

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President and Mrs. Eisenhower pose for their portrait on the occasion
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