



Uploaded to the VFC Website

▶▶ June 2014 ◀◀

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://Veterans-For-Change.com)

*Veterans-For-Change is a A 501(c)(3) Non-Profit Organization
Tax ID #27-3820181
CA Incorporation ID #3340400
CA Dept. of Charities ID #: CT-0190794*

If Veterans don't help Veterans, who will?

We appreciate all donations to continue to provide information and services to Veterans and their families.

https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78

Note:

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members & subscribers.



Apple Pie

1/3 Cup shortening
1/3 Cup butter
2 Cups flour
1/3 Cup boiling water
1/2 Tsp salt
1/2 Tsp baking powder

Filling

7 Granny smith apples
1 Tsp cinnamon
1 1/2 Tbsp butter
3/4 Cup sugar

- 1) Crust: Mix shortening, 1/3 cup butter and flour.
- 2) Add boiling water, salt and baking powder.
- 3) Mix well.
- 4) Separate into 2 balls; place between 2 pieces of wax paper; roll.
- 5) Filling: Peel, core and slice apples.
- 6) Lightly mix cinnamon and sugar with the apples.
- 7) Heap into pastry lined pie pan and dot with 1 1/2 tablespoons butter.
- 8) Cover with topping crust; slit to allow steam to escape.
- 9) Bake at 425°F for 15 minutes then reduce temperature to 350° and continue baking 45-60 minutes.

Makes 6 Servings

