



***Scrumptious
Ka'dapple
Pie***

Valerie Anne Faulkner
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Utensils

9" Glass pie dish
Rolling pin
Measuring spoons
Mixing spoon
Two (2) medium size bowls
Paring knife
Apple corer
Measuring cup
Clean white cotton cloth (optional)



Ingredients



4.5 lbs. apples
(Rome, Jonathan, or Granny Smith)
(recommended)
Sugar
Flour
Cinnamon
Butter
Salt
Nutmeg
Betty Crocker pie mix

Scrumptious...“Ka’Dapple Pie”

I was fourteen the first time I baked a pie, and throughout the years, I have made a few adjustments to the original recipe I used...in developing my own version of the best apple pie possible.

I still refer to a tattered page in the Better Homes and Gardens new Cook Book (1950’s classic edition) that was given to me as a wedding gift in 1968. However, I only use it as a guideline to make sure I haven’t forgotten any ingredients. Every year I have received more and more compliments on this delectable desert, and I thought you might enjoy making the *Perfect Apple Pie* for your own family this year.

In recognition of my granddaughter Katie, who has been mastering the skill of pie-making since she was eleven (*this year she turned 15*) I am proud to announce I’ve renamed my recipe, Ka’Dapple Pie in her honor.

To begin you’ll need these ingredients: apples, sugar, flour, cinnamon, as well as a dash of salt and a dash of nutmeg. (*Salt & nutmeg are really optional and if you don’t have these ingredients-don’t worry!*) Plus, one box Betty Crocker Pie Mix.

You’ll also need Pyrex (glass pie dish) which works best, rolling pin, measuring spoon, regular tableware spoon, 2 medium size bowls, paring knife, apple corer and a measuring cup. I also prefer to use a clean white cloth for rolling out the piecrust-but any smooth, clean surface dusted with flour is adequate.

***Okay...let’s begin.** First core and peel about 4 ½ lbs. of apples. I prefer Rome and Jonathan apples... (approx. 4 or 5 of each type-*let’s say*-10 total) however I have used Granny Smith on occasion. *This takes a bit of time so if you can recruit some help peeling the apples-it makes pie making a lot more fun! I’ve recruited family members over the years and they’re referred to as my Apple Corp.* After the apples are peeled, cover them with a paper towel and begin preparing your piecrust. The directions are very clear on the box and you will be using the recipe for a **two-crust** pie. I will mention this now-**MAKE SURE, YOU DON’T ADD MORE WATER THAN CALLED FOR!** This will make the dough hard to handle and I know this from experience...

By the way, the mix and water should almost seem crumbly in the beginning-and as you stir it, the dough will begin to cling together. When it’s fully

mixed, it will be easier to handle. (Just a little sticky-is good.) Dust your pie cloth or smooth surface with flour. Place pie mixture on this and form a ball. Cut the ball in half. Put one half back in original mixing bowl.

I will explain the way to do this –and when you finish, you will repeat for upper crust. Gently press mixture to flatten out the first ball. Dust rolling pin with flour and roll over dough. Work the rolling pin from the center–out to the edges- (use extra flour if it starts getting sticky.) Allow the rolling pin to do the work-don't press down to hard-use a nice, even pressure allowing the pin to roll over the dough and back and forth. Continue rolling the dough until you have a round-flat shape that is approx. 2-3 inches larger, than your glass pie pan.

Next step: The piecrust should be thin and fragile, however if you carefully lift up one side and slip your hand under the dough (palm facing upward), you will be able to lift the crust without tearing. Place in the pie pan. Now gently press the dough to take the form of the pan. Leave the extra dough hanging over the edge.

At this point, you are ready to place all your peeled apples in the pie shell. You should have quite a heap of apples and the pile will be just about falling out of the pan...that's okay! *I try to get them all in without any punctures into the crust-so do this carefully.*

The next ingredients should be mixed in a medium size bowl.

3/4 cup of sugar 2 tablespoons flour

Dash salt (optional) Dash nutmeg (optional)

3 to 5 tablespoons cinnamon

(This is important – so listen up.) Many store brand pies use less cinnamon, and cinnamon not only makes apple pie delicious it also makes it smell delicious. *Unless you don't like cinnamon - use enough so your sugar/flour mixture will be the color of toast.* Yes... not too light, toasty! Umm, smells good already!

Now...Sprinkle your sugar mix on top of the apples. Try to filter it into all the little nooks and crannies and allow it to fall down into the pile of apples. Then, dot the apples with about 1/2 teaspoon of butter in about 4 spots – that'll melt down and keep the pie juicy.

Okay...Time to roll out the other ball of piecrust...while you're doing that let your oven heat up to 400 degrees.

*I promised I'd explain the way to do this – and it's just like before...only try to make **the top crust about two inches larger overall than the bottom crust.** Gently press mixture to flatten out the ball. Dust rolling pin with flour and roll over dough. Work the rolling pin from the center – out to the edges – (use extra flour if it starts getting sticky.) Allow the rolling pin to do the work – don't press down to hard – use a nice, even pressure allowing the pin to roll over the dough and back and forth. Continue rolling the dough until you have a round – **flat shape that is approx. 4-5 inches larger, than your glass pie pan.** Carefully lift up one side and slip your hand under the dough (palm facing upward) you will be able to lift the crust without tearing. Place top crust evenly over the apples. The dough should be hanging down all the way around the pan and now it is time to seal the pie shut.*

I've found if you start curling the two pieces up (roll them together – you've seen a pie) and after you have gone around the whole pie you should have what looks like a ring of dough resting on the glass pan's edge. Using your pointer finger, press down this ring so that it seals tight to the pan. Slowly do this around the whole pie and when that's complete stand back and say 'WOW! I'm done!'

NOT YET!! The last thing you have to do is take a fork and poke tiny holes in the top crust – have fun – make a design...or your initials! Then take about ½ teaspoon of white sugar and sprinkle the top crust with the sugar.

Bake the pie in your 400-degree oven for 50 minutes. You should see a little juice seeping out the tiny holes... or possibly the seam around the pie plate. That's good! Top crust should also be a golden color... not burned! Cool your pie on a wire rack. *(The pie will deflate a bit as it cools and this is normal.)* Wait about 2-3 hours before serving warm Ka'Dapple pie. Fresh whipped cream or vanilla ice cream goes really well with this delicious desert too. (My husband likes a wedge of cheddar cheese instead of any sweet toppings.)

Hope everyone in your family enjoys your new specialty... **Good Job and Happy Holidays!**

Valerie Anne Faulkner, Author

***(These are instructions and ingredients for 'one', homemade Ka'Dapple Pie) Increase the ingredients accordingly, if you are doubling the recipe!**



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