

## Marion's Apple Pie

2 cups (500 mL) all-purpose flour  
½ cup (125 mL) cold butter, cubed  
¼ cup (50 mL) margarine, cubed  
¼ cup (50 mL) cold lard, cubed  
1 egg  
5 to 6 large tart apples, peeled, cored, and sliced  
2 tbs (25 mL) brown or granulated sugar  
2 tbs (25 mL) lemon juice  
½ tsp (2 mL) ground cinnamon  
2 tbs (25 mL) milk

For pastry, place flour, salt and 2 tablespoons of sugar in large bowl. Using wire hand pastry cutter, cut in butter, shortening and lard until mixture resembles coarse crumbs. Sprinkle with ice-cold water. Toss with fork; gather into ball. Wrap in plastic wrap; chill about 30 min.

Divide dough into two balls, one slightly bigger than the other. Shape each into flat disc with floured hands. On lightly floured surface, roll larger disc to fit 9-inch (23 cm) pie plate including 1-inch (2.5 cm) overhanging edge.

Separate egg; place white and yolk in separate small bowls. Brush lightly beaten egg white over pastry in pie plate to keep it crisp during baking.

In large bowl, toss together apples, remaining 2 tablespoons sugar, lemon juice and cinnamon. Arrange in pie plate, shaking gently to settle.

Roll out remaining dough to fit top of pie.

Whisk together egg yolk and milk for eggwash. Brush around rim of pie. Place rolled dough over apples. Tuck edges under, cutting off any excess, and crimp edges to seal. Make leaves or flowers from excess dough to decorate centre of pie, if desired. Prick top of pie with fork in several places. Brush evenly with eggwash.

Bake in preheated 350F oven or until crust is golden and apples tender. Serve with vanilla ice cream or mock crème fraiche (below).

Makes 6 to 8 servings.

Recipe thanks to The Toronto Star