

APPLE PIE

In a small bowl, combine $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup water; stirring until smooth. In a large bowl, combine pinch of salt, 2 cups flour, cut in 1 cup Crisco. Add flour, water mixture kneed gently until dough forms a ball. Press dough into bottom and sides of a 15x10x1 pan. Use large piece of saran wrap to form crust to pan. Spread $\frac{1}{4}$ cup maple syrup over the crust.

FILLING:

$\frac{1}{4}$ cup maple syrup

3 lbs tart apples

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup lemon juice

1 tsp cinnamon

1 tsp vanilla

Arrange apples over syrup. Combine sugar, lemon juice, cinnamon, vanilla and $\frac{1}{4}$ cup maple syrup. Drizzle over apples.

TOPPING:

$\frac{1}{2}$ cup cold butter

1 cup flour

1 cup chopped pecans

$\frac{1}{2}$ cup packed br. Sugar

Combine flour and sugar in bowl. Cut butter in and stir in pecans. Sprinkle over filling.

