

Riesling Apple Pie

9" Double Crust:

*2.5 cups flour
½ tsp salt
¾ cup shortening
6-7 tbsp cold water
2 tbsp Riesling Wine Flour*

Pie Filling:

*1 cup sugar
1 tsp salt
½ tsp nutmeg
1 tsp cinnamon
3 tbsp Riesling Wine Flour
6 green (peeled & sliced) apples*

*Make the crust first and divide evenly.
Roll out one half of the dough and place
in the pie pan, crimp the edges. Fork the
pie pan before adding the pie filling.
Make sure the filling ingredients are
evening distributed by stirring
thoroughly. Add the filling. Roll out the
second ball of dough. Place over the pie,
crimp the edges!*

***Bake at 425° for ten minutes, lower to
350° bake for 30-40 minutes or until
crust has browned***