THE J.M. SMUCKER Co

Apple Custard Pie

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 10 mins	8	N/A

Ingredients

- **Pie Crust:**
- 1 1/3 cups (325 mL) Robin Hood® Original All Purpose Flour

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- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) well-chilled all vegetable shortening
- 3-6 tbsp (45-80 mL) ice cold water
- **Filling:**
- 1 egg
- 1 cup (250 mL) Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 1/2 cup (125 mL) sugar
- 3 tbsp (45 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/2 tsp (2 mL) ground cinnamon
- 1/4 tsp (1 mL) salt
- 3 large apples (Golden Delicious, Ida Red etc.), peeled, cored and sliced
- **Topping:**
- 1/3 cup (75 mL) natural turbinado sugar
- 1/4 cup (50 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1/4 tsp (1 mL) ground cinnamon
- 2 tbsp (30 mL) butter

Directions

Step 2:

Blend flour and salt in a medium bowl. Cut chilled shortening into 1/2" (1 cm) cubes. Cut into flour mixture, using a pastry blender or 2 knives, until mixture resembles coarse crumbs with some small pea-sized pieces remaining. Sprinkle half the maximum recommended water over flour mixture. Using a fork, stir and draw flour from bottom of bowl to the top, distributing moisture evenly into flour. Press chunks down to bottom of bowl with fork. Add more water by the tablespoonful (15 mL), until dough is moist enough to hold together when pressed together. Flatten dough into 1/2" (1 cm) disk and wrap in plastic wrap. Chill for 30 minutes or up to 2 days for ease in rolling.

Step 3:

Preheat oven to 425°F (210°C)

Step 4:

Roll dough on a lightly floured work surface to a circle 2" (5 cm) wider than pie plate. Transfer dough to a 9" (23 cm) pie plate. Trim overhand and flute edges.

Step 6:

Beat egg in a large bowl. Stir in evaporated milk, sugar, flour, cinnamon and salt. Add apples and combine. Pour apple mixture into unbaked pie shell. Place on baking sheet for easy carrying and to prevent any spills.

Step 7:

Bake in preheated oven for 20 minutes. Reduce heat to 350°F (180°C) and continue baking for 30 minutes.

Step 9:

Combine sugar, flour and salt in a medium bowl. Add butter and mix until mixture is crumbly. Spoon over partially baked pie. Continue baking for 15 to 20 minutes, or until apples are tender. Cool on wire cooling rack.

Images

