THE J.M. SMUCKER Co

Cheesy Apple Pie

Prep Time	Cook Time	Serves	Difficulty
40 mins	1 hr	N/A	N/A

Ingredients

- **Pastry:**
- 2 cups (500 mL) Robin Hood® Best For Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) all vegetable shortening
- 1 cup (250 mL) grated sharp Cheddar cheese
- 5 tbsp (75 mL) cold water
- **Filling:**
- 3/4 cup (175 mL) sugar
- 3 tbsp (45 mL) Robin Hood® Best For Cake & Pastry Flour

  Robin Hood® Best for Cake & Pastry Flour

- 1/2 tsp (2 mL) cinnamon
- 1/2 tsp (2 mL) nutmeg
- 7 cups (1750 mL) sliced apple
- 1 tbsp (15 mL) butter

Directions

Step 1:

Preheat oven to 450°F (230°C).

Step 3:

Combine flour and salt in a large mixing bowl.

Step 4:

Cut in half the shortening with pastry blender or two knives until mixture resembles coarse meal, then blend in remaining shortening until particles are the size of small peas. Stir in cheese.

Step 5:

Add water, 1 tbsp (15 mL) at a time, mixing lightly with a fork. Use just enough water to make a dough that clings together. Shape dough into a firm ball with hands.

Step 6:

Roll, on a lightly floured surface, out half of dough.

Step 7:

Fit into 9" (23 cm/1 L) pie plate. Trim pastry at edges of plate.

Step 9:

Combine sugar, flour and spices in large bowl. Add fruit, tossing lightly to coat fruit with sugar mixture.

Step 10:

Fill pastry-lined pie plate with fruit mixture. Dot with butter.

Step 11:

Roll out remaining dough and place over filling. Seal and flute edges. Cut a hole in the top of the pie to allow the steam to escape.

Step 12:

Bake on bottom rack of preheated oven for 10 minutes then reduce heat to 350°F (180°C) and continue baking for 40 to 50 minutes or until pastry is golden and fruit is tender.

Images

