Name of Recipe

Apple Pies from the Kitchen of MaryEllen Warkentin
(Mother of Kate Bramson)

List of Ingredients:

Pie crust: This makes two full crusts, top and bottom
A cup of ice water
1 cup plus two heaping tablespoons Crisco
3 cups flour
1 teaspoon salt

Pie filling: This is for one apple pie. (If you are making one, freeze the other dough. If you are making two pies, make two sets of this apple pie filling)
3 pounds of McIntosh (or Braeburn) apples and 2 Granny Smith apples.
1½ cups sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
3 tablespoons tapioca (or 3 heaping tablespoons flour)
(My mom uses Minute brand Tapioca, 20-minute cook time, but my family prefers the flour instead.)

Note: My mother has never made one pie on its own, so the ingredients listed
make two sets of crust. I have never attempted to make her crust recipe for just one pie, so I have never divided the above crust recipe to make just one. However, you must make two sets of the apple ingredients listed above because what is listed makes only one filling. I always mix two separate sets of apples and apple mixture because otherwise it’s unwieldy.

Recipe Instructions: Make the pie crust first and set aside

**Pie crust: (Makes two complete pies)**

Prepare a cup of ice water and set aside.

In large bowl, mix together:

- 1 cup plus two heaping tablespoons Crisco
- 3 cups flour
- 1 teaspoon salt

Add to that mixture:

- 6 tablespoons ice water (maybe one extra if dough seems really dry). Add 2 at a time, one on each side of bowl, mixing into dough as you go.

Split dough into 4 even balls. On a floured counter or marble board, roll out one pie crust with a floured rolling pin. Stretch it as thin as you can make it so it’s bigger than the pie plate - to ensure that you can fit it into the pie plate (or on top of the apples) with some extra around the edges. When you finish rolling out the dough, fold the crust in half and in half again so you can transfer it to the pie plate with a spatula and then unfold it one quarter at a time after preparing the apple filling. Roll out the next three crusts as well.

**Pie filling: Remember, this is for only one pie! Make 2 sets of this for 2 pies!**

Peel 3 pounds of McIntosh (or Braeburn) apples and 2 Granny Smith apples. Cut apples into slices and put in a large mixing bowl.
In a small bowl, mix together:

1½ cups sugar
1 teaspoon cinnamon
½ teaspoon nutmeg
3 tablespoons tapioca (or 3 heaping tablespoons flour)

(My mom uses Minute brand Tapioca, 20-minute cook time, but my family prefers the flour instead.)

Add sugar mixture to apples and mix thoroughly.

**Assembling the pies:**

Put one crust into a 9-inch pie plate. Fill the crust with the apples. Put a second pie crust, still folded in quarters, atop the apples, and unfold twice to cover the apples. (This is where you hope you’ve rolled the pie crust out enough to have extra on the edges!) Pinch the sides of the pie crusts together. Assemble the second pie.

Put several small pats of butter on top of each crust. Poke the crust several times with a fork to leave small openings for air to escape while baking.

**Cooking Instructions:**

Preheat oven to 425 degrees after you’ve sliced all your apples.

Be aware that the pie juice will leak out while baking. Line a cookie sheet with tinfoil and place it on the oven rack underneath the rack on which you will cook these pies, to catch the drippings.

Bake at 425 degrees for 15 minutes and then at 350 degrees for another 40 to 45 minutes.

**Serving Instructions:**
Serve warm with vanilla ice cream. (Or try it the way my grandfather, whom we called Poppie, ate it: Lift the top crust and put a slice of cheddar cheese underneath.)

**The story behind this recipe:**

(As shared in the Sisterhood of Temple Beth-El’s “Recipes and Memories that Nourished Us Through the Pandemic”)

This Apple Pie that has been in my mother’s family for generations. My mother’s grandparents served these pies at the diner they owned in Pittsfield, Massachusetts. Their son (who grew up to be my mother’s father) used to bake them at the diner each morning before heading off to high school. My mom, MaryEllen Warkentin, became the family expert at making these pies for the next generation. I’ve been making them every Thanksgiving since college, and nearly every Rosh Hashanah, but they still aren’t as good as hers. Every time I make them with my children, I remark about how I can’t imagine my grandfather making these and then heading off to high school! During the pandemic, I made two for Thanksgiving and delivered one to a family friend. Masked and distanced, I dropped it off on her front porch.

**One extra note about these pies:** When I was a teenager, we had a French exchange student who visited our family on three separate summers (In turn, I visited her family for two summers; thus, our exchange spanned five summers of our teenage years.) Our friendship continues to this day. Nadege had never tasted American apple pie until she joined our family – and this is all she ever wanted my Mom to bake for her summer birthday celebrations with us. So, even though we don’t traditionally serve apple pie for birthdays in America, this feels fitting to serve here today for this birthday celebration World Series.