

The Perfect Apple Pie

The prize-winning apple pie marries an exemplary crust with tree-ripened apples that contribute acid, tannin, sugar, and flavor. The flavor of the apples and the crust should dominate the pie, not spices, excessive sugar, or lemon juice. A bad crust with the best apples makes a fair pie, and a good crust with fair apples makes a good pie, **but a good crust with great apples makes an excellent and memorable pie.**

MAKING THE CRUST

- 1 1/2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 6 Tablespoons shortening (vegetable or lard)
- 1/4 cup cold water

These ingredients will make one two-crust pie.

Sift flour, baking powder, and salt together.

Cut in cold shortening with a dough blender until it resembles coarse meal.

Add cold water slowly until the dough is moist enough to stick together but not so sticky it clings to hands or bowl. You may need one or two more Tablespoons of cold water, depending on the kind of flour.

Divide the dough in half and chill for about an hour; then put each half on a lightly floured board and roll out with light outward motions until it is 1/4-inch thick.

Put one half in a pie pan, pat down, and trim off the surplus. Press down the edges with a fork or finger. Prick the bottom with a fork a few times.

Bake in a hot oven (400°F) until slightly browned.



ASSEMBLING THE APPLE PIE

- 6 to 8 medium-sized apples
- 1/2 to 2/3 cup white or brown sugar
- 1 to 1 1/4 Tablespoons cornstarch
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 1/2 Tablespoons butter

Peel, core, and thinly slice the apples.

Sift the sugar, cornstarch, spices, and salt over the apples and stir gently until they are well coated.

Place the apples in layers in the half-baked pie shell, dotting each layer with bits of butter. If the apples are dry, add 2 Tablespoons of water or cream.

Cut the remaining upper pie crust into strips or a nice pattern and cover the filling.

Trim the excess and press down the edges with a fork or finger. Bake in a hot oven (400°F) until done, about 30 or 40 minutes.

Experimentation is the road to one's own signature apple pie.





Join the Pie Society

THERE'S PLENTY OF PIE TO GO AROUND!



If you love our community and want to ensure it continues to be great, the **PIE SOCIETY** is for you.

The **PIE SOCIETY** is a community-wide giving society made up of generous donors like you who have promised to leave a portion of their estate – or a piece of their pie – to charity. The amount of the gift and the charities you choose is up to you.

You love our community and already support many local nonprofits and charitable causes that help make Grant County a great place to live and grow. **Have you considered one of the best ways to give to ensure the charities you care about are able to continue their work in the long term?** There are a variety of giving options you can take advantage of when creating your charitable estate plan. We've listed a few options that may be beneficial to you. To determine which options best fit your needs, contact your professional advisor. And then give the Community Foundation a call at 765-662-0065.

Interested in learning more or becoming an official member of the **PIE SOCIETY**? VISIT WWW.GIVETOGRANT.ORG/PIESOCIETY.

BENEFICIARY OF RETIREMENT PLAN ASSETS

Charity is named as a percentage beneficiary of retirement plan assets.

LIFE INSURANCE POLICY

Policy is gifted to charity or charity is named as a designated beneficiary.

WILL AND ESTATE PLAN GIFTS

Direct your donation details to a charity upon your death. This is one of the easiest ways to join the **PIE SOCIETY**.



YOU WANT A PIECE OF ME?
SURE, BUT YOU GET TO CHOOSE THE SIZE.

REVOCABLE LIVING TRUST

Set up a trust that directs disposition of assets, including gifts to charity; trusts can be revoked or changed.

CHARITABLE REMAINDER TRUST (CRT)

Donor transfers assets to trust with a three-party agreement. Use of principal is deferred. Remaining assets after all other terms and conditions have been fulfilled must be transmitted to a charitable organization.

IRA CHARITABLE ROLLOVER

An individual 70 ½ or older at the time of distribution can transfer a maximum annual amount per calendar year up to \$100,000 from their IRA to one or more qualifying nonprofits, like the Community Foundation.