

## **Rose-Ann's Apple-Cheddar Pie**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

#### *for the pastry:*

2/3 cup vegetable shortening  
2 cups pastry flour  
1 teaspoon salt  
1 cup shredded Cheddar cheese  
ice-cold water as needed

#### *for the filling:*

6 cups apples, sliced  
1/2 cup granulated sugar  
1/2 cup brown sugar, firmly packed  
2 tablespoons flour, plus a bit more if the apples are very juicy  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon salt

### *Instructions:*

Cut the shortening, flour, and salt together with a pastry blender until they form nice crumbs. Add the cheese, then add cold water a bit at a time until the dough cleans the bowl. Roll the dough into two 9-inch crusts, and place the first crust in a pie pan.

Combine the filling ingredients, and place them in the pie pan. Cover with the other crust, and pierce air holes in the top. (Rose-Ann likes to draw a little apple on top, but that's beyond my skill.) Bake at 350 degrees for about an hour, until the apples are tender and bubbling out through the air holes. Serves 6 to 8.