

Directions

1. Go to U2L6 Slide 4 in Code.org
2. Open a new HTML Document and name it List1
3. Copy and paste the following text into the code work space
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Beth Howard's Apple Pie

When forced to choose my favorite pie, I go with classic apple. I love the combination of a buttery crust, apples, sugar and cinnamon.
Beth Howard, Eldon, Iowa

Ingredients:

BASIC PIE CRUST

- 2-1/2 cups flour (white all-purpose)
- Dash of salt
- 1/2 cup butter, chilled
- 1/2 cup shortening
- Ice water (fill one cup but use only enough to moisten dough)

APPLE FILLING

- 7 to 8 large Granny Smith apples, peeled (depending on size of apple & size of pie dish, have about 3 lbs. available)
- 3/4 cup sugar
- 4 tablespoons flour
- Dash of salt
- 1 to 2 teaspoons cinnamon (depending on how much you like)
- 1 tablespoon butter (put dollop on top before covering with top crust)
- 1 beaten egg (you won't use all of it, just enough to brush on pie before baking)

Directions:

1. Heat oven to 375 degrees. On a lightly floured surface, roll out pate brisee into two 1/8-inch-thick circles to a diameter slightly larger than that of an 11-inch plate. Press one pastry circle into the pie plate. Place the other circle on waxed paper, and cover with plastic wrap. Chill all pastry until firm, about 30 minutes.

2. In a large bowl, combine apples, sugar, lemon zest and juice, spices, and flour. Toss well. Spoon apples into pie pan. Dot with butter, and cover with remaining pastry circle. Cut several steam vents across top. Seal by crimping edges as desired. Brush with beaten egg, and sprinkle with additional sugar.

3. Bake until crust is brown and juices are bubbling, about 1 hour. Let cool on wire rack before serving.



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