

Dried Apple Pie

By Anonymous

I loathe! abhor! detest! despise!
Abominate dried-apple pies;
I like good bread; I like good meat,
Or anything that's good to eat;
But of all poor grub beneath the skies
The poorest is dried-apple pies.
Give me a toothache or sore eyes
In preference to such kind of pies.
The farmer takes his gnarliest fruit,
Tis wormy, bitter, and hard, to boot;
They leave the hulls to make us cough,
And don't take half the peelings off;
Then on a dirty cord they 're strung.
And from some chamber window hung;
And there they serve a roost for flies
Until they're ready to make pies.
Tread on my corns, or tell me lies,
But don't pass to me dried-apple pies.

Dried Apple Pie Recipe

Pie filling:

3 cups dried apples.

2 ½ cups hot water to reconstitute the apples*

Enough Sugar, cinnamon, nutmeg, and flour to dust the apples with

Crust:

3 cups all-purpose flour

1 cup lard

1 tsp salt

6 tbs water

Directions:

1. Pour the hot water over your dried apples. Let sit for several hours until your apples have softened.
2. When your apples are soft and you are ready to make your pie, preheat your oven to 350° F.
3. In a separate bowl, mix the flour and salt together until the salt is incorporated.
4. Cut the lard into the flour mixture until you reach a grainy consistency.
5. Slowly add the water until the crust forms a ball when kneaded together.
6. Roll out two crusts, one for the top, and one for the bottom. Put the bottom crust into your pie pan.
7. Drain off excess water from your apples.
8. Fill your pie plate by alternating layers of apples and layers of sugar, cinnamon and nutmeg.
9. Cover your pie with the top pie crust.
10. Put your pie into a preheated oven and bake for 40-45 minutes or until your crust is golden brown.

* You can also use apple juice, or apple cider