

Abigail Adam's

Apple Pan Dowdy Display Card

PASTRY

- 1 1/2 cups flour
- 1/2 cup shortening

FILLING

- 1/2 cup sugar
- 1/2 tsp cinnamon
- 1/4 tsp salt
- 1/4 tsp nutmeg
- 10 apples
- 1/2 cup molasses
- 3 tbsp butter, melted
- 1/4 cup water

PASTRY

Blend flour and shortening together until mealy. Sprinkle a little ice water over dough, enough to hold together. Roll out to 1/4" thickness and brush with 1/4 cup melted butter. Cut pastry in half. Place halves on top of each other. Roll and cut again. Repeat until you have 16 separate pieces piled up. Then chill for 1 hour. Roll pastry again and cut in half. Line bottom of baking dish with one half. Save the other half for the top.

FILLING

Peel and slice the apples. Mix with sugar and spices and put in the pastry lined dish. Combine molasses with butter and water. Pour over apples. Cover with top crust and seal. Bake at 400 degrees for 10 minutes. Then reduce heat to 325 degrees. "Dowdy" the dish by cutting the crust into the apples with a sharp knife. Bake 1 hour. Serve hot with ice cream or whipped cream.

Recipe from Capitol Hill Cooks

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