

yeast

turbinado (raw )

sugar

apples ( granny

smith ?)

pastry flour

raw walnuts

salt

butter

hot ( not boiling )

water

pie pan



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start heating oven  
to 350°

in a  
medium sized  
mixing bowl  
combine yeast , hot

water and turbinado  
sugar ( to taste).

Slice apples ,  
remove seeds etc.

Mix in  
pastry flour , a small  
amount of salt and

small amounts of hot  
( or warm ) water  
to make a fairly stiff  
congealed mass.

Add generous  
amounts of butter in  
small segments ,  
mix in apples and a

few walnuts .

Lightly butter the  
pie pan(s) , place on  
middle rack and  
bake until the upper  
crust is decently  
browned ( about  
1/2 hr. ).

remove

, turn off oven. cool.