How To Make An Apple Pie:

Cut 1 stick of butter into 1 1/2 Cups of flour (about 113 g of butter into 170 g of flour). Add 3 tablespoons of ice water. Form into a ball and chill in the refrigerator for a few hours.

Peel and core 4 - 5 apples. Slice into thin pieces. Add 1 teaspoon cinnamon, 1/2 teaspoon ginger, 1/2 teaspoon cardamom, 1/2 teaspoon nutmeg, 1/4 teaspoon clove. Add 1/2 cup sugar and the juice from 1 lemon.
How To Make An Apple Pie:

1. Roll out crust and place in a 9" pie pan, crimp the edges. Fill the crust with the apples.
2. Melt 1 stick of butter (1/2 cup, 113 grams) and mix in 1/2 cup flour (about 84 grams), 3/4 cup rolled oats (about 67 grams), 1/2 cup brown sugar (about 100 grams), and 1 teaspoon of cinnamon. It should be crumbly.
3. Spread the crumb mixture over the apples. Place in an oven heated to 375 F for 45 - 55 minutes. The crust golden.

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