







PARALLEL AND PERPENDICULAR LATTICE APPLE PIE

- 1 package of prepared, refrigerated pie dough (with two pie crusts)
- ½ cup sugar
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- 1 tablespoon milk
- 5 large apples peeled and thinly sliced
- ½ cup all-purpose flour
- ½ teaspoon cornstarch
- 1 tablespoon butter
- Cooking spray

1. Preheat oven to 425 degrees Fahrenheit.
2. Mix dry ingredients (sugar, flour, and cinnamon) in a large bowl.
3. Peel apples and cut into thin, even slices. *As you peel, think about how the skin of the apple represents the surface area of the apple.* Add half the lemon juice to a bowl, add apple slices to the bowl, then add the rest of the lemon juice and stir.
4. Add apples to the bowl of dry ingredients and mix together.
5. Spray the bottom and sides of a pie plate with cooking spray and put down one unbaked pie dough crust.
6. Add the apple mixture over the dough and spread it out evenly.
7. Dot the top of the pie with small cut-up pieces of butter.
8. Cut the remaining prepared crust into even strips. *Using a ruler and a rolling pizza cutter to cut the dough can help keep the strips even. As you cut, notice how these strips are making parallel lines.*
9. Evenly space strips across the top of the pie. *These strips of dough should look like parallel lines.*

10. Fold up every other strip and place down another strip of dough going in the other direction. *These strips of dough should look like perpendicular lines.* Unfold the dough strips so they are flat. Fold up every other dough strip starting with the next parallel line. Continue this weaving pattern until the entire top of the pie makes a lattice. *These strips of dough should make parallel and perpendicular lines.*
11. Trim off the excess dough that is hanging off the sides of the pie plate. Gently squeeze the lattice top to the crust, sealing them together. This is called crimping the crust.
12. Brush the top of the pie dough with milk.
13. Bake for 30 minutes.
14. Cut and serve.

