

## Apple Pizza Pie

$\frac{2}{3}$  cup shortening  
2 cups flour  
1 teaspoon salt  
4-5 Tablespoons cold water

Cut shortening into dry ingredients until mixture resembles very coarse crumbs. Stir in water until mixture forms a ball. Roll out a few inches larger than a 12" pizza pan. Place crust on 12" pizza pan, trim and flute edges.

$\frac{3}{4}$  cup flour  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup butter

Cut butter into flour and sugar until mixture resembles coarse crumbs.

6-7 tart apples  
 $\frac{1}{4}$  cup sugar  
1 teaspoon cinnamon

Peel and slice apples and toss with cinnamon and sugar. Put the apples on the crust. Sprinkle with crumbled topping. Bake 30-40 minutes at 450 degrees. Cool and cut into squares with a pizza cutter.

*Makes one 12" pizza pie*

I hope you like this pie as much as I do -  
and remember that it tastes better  
on a Fiesta plate!

Terry Atkinson