APPLE PIE (3 PIES)

FILLING

15 GRANNY SMITH APPLES (PEELED)

12 FIJI OR LIKE APPLES (PEELED)

1 T + 1 ½ TSP CINNAMON

3 T LEMON JUICE

3 T VANILLA

1 CUP SUGAR

1 T SALT

3 CANS CONDENSED MILK

CUT APPLES INTO COLD WATER AND 1 CUP LEMON JUICE TO KEEP FROM TURNING BROWN

ONCE ALL APPLES ARE CUT, DRAIN WELL, MIX ALL ABOVE INGREDIENTS

CRUST

6 CUPS FLOUR

1 ½ TSP SALT

3 T SUGAR

2 ¼ CUP SHORTENING

2 ¼ CUP COLD WATER

MIX FLOUR SALT AND SUGAR

RUB IN SHORTENING TO PEA SIZE GRANULES

ADD WATER

INCORPORATE WELL WITH HANDS, DIVIDE INTO 3 EQUAL BALLS, REFRIGERATE

TOPPING

2 ¼ CUP MELTED BUTTER

3 ¾ CUP FLOUR

1 ½ TSP SALT

2 ¼ CUP BROWN SUGAR

1 T CINNAMON

¾ TSP ALLSPICE

2/3 CUP GRANULATED SUGAR

MIX WELL UNTIL CRUMBLY

350, LOW FAN, 30 MINUTES, SPIN, 30 MINUTES