

Fried Apple Pies

1 (8-oz.) pkg. dried apples
2 Tbsp. butter or margarine, melted
½ to 1 c. sugar
1 tsp. ground cinnamon
2 Tbsp. lemon juice
Buttermilk Pastry (recipe follows)
vegetable oil

Place apples in a saucepan; cover with water. Bring to a boil, reduce heat and simmer, uncovered, 15 to 20 minutes or until apples are tender. Add butter, sugar, cinnamon and lemon juice; mash well. Divide pastry into 3 equal portions; roll out on waxed paper. Cut out pastry circles, using a 5-inch saucer as a measure. Place about 3 tablespoons of apple mixture on half of each pastry circle. To seal, dip fingers in water and moisten edges of circles; fold in half, making sure edges is even. Using a fork dipped in flour, press edges firmly together. Heat 1 inch of oil to 375 degrees. Cook pies until golden brown on both sides, turning only once. Drain well on paper towels. Yield: about 1-½ dozen.

Buttermilk Pastry

3 c. all-purpose flour
½ tsp. soda
1 Tbsp. baking powder
1/3 c. shortening
1 egg
1 c. buttermilk

Combine flour, soda and baking powder; cut in shortening until mixture resembles coarse meal. Combine egg and buttermilk; add to flour mixture. Knead until smooth. Yield: pastry for about 1-1/2 dozen (5-inch) pies.

Source: N.C. Apple Growers Association
