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“Apple Marshmallow Pie,” in *Tried Recipes*, [TX 652 .C37no.90]

Original Recipe:

Pastry for Pies

- 1 ½ cups flour
- ½ cup fat (equal parts butter and lard)
- 3 tbsp ice water
- Pinch of salt

Apple Pie

- 3 cups pared and sliced apples
- ½ cup sugar
- $\frac{1}{8}$ tsp salt?
- 1 tbsp butter
- ¼ tsp cinnamon
- 1 tbsp lemon juice
- ½ lemon rind grated
- 1 cup marshmallows

Pie Pastry:

Have fat very cold; chop with silver knife into flour until broken into very small pieces. Add ice water gradually, and finally gather up with the hands into a ball. Put in dish and set on ice for 12 to 24 hours. (Makes one pie with double crust.)

Apple Marshmallow Pie:

Line a medium sized pie dish with pastry, fill the pie crust with the apple mixture. When the apples are done, cut the marshmallows into thin slices (with scissors), cover top of pie, and return to the oven until they are brown.

Modern Translation

Pie Crust:

- 1 ½ cups flour
- ½ cup butter
- 3 tbsp cold water

Pie Filling:

- 12 small Granny Smith apples
- 1 cup of sugar
- ¼ tsp salt

- 1 lemon
- Jumbo Marshmallows

First, put the flour and stick of butter into a mixing bowl. I didn't have lard, so I substituted more butter. Chop the stick of butter into the flour with two butter knives until small and well coated. Add the cold-water half a tablespoon at a time and mix to combine. Then, knead the pastry with your hands until it can be shaped into a ball. Cover the dough with plastic wrap, and leave in the fridge overnight. The next morning, take the pie pastry out of the fridge to thaw before cutting it in half and rolling it out. I put mine in the microwave for 15 seconds to soften faster. Line the pie pan with the crust and trim or tuck in any uneven edges.

Then, peel and chop all of the apples and combine them with the sugar, salt, cinnamon, lemon juice, lemon zest, and butter. Then, bake at 350 degrees Fahrenheit for 45 minutes or until the apples are soft. Once the pie is done, arrange the jumbo marshmallows on top of the pie and bake for an additional 5 minutes until they melt and toast.