



Apple Pie – 9 inch

5 green apples peeled and sliced thin

mix

¼ sugar or honey 3 tablespoons cornstarch

½ teaspoon Cinnamon ¼ teaspoon Nutmeg

toss apples well to coat Drizzle with the Lavender

Bake at 450 for 10 minutes, cover with foil and reduce heat to 350. bake for 30 minutes remove foil and bake for 5-10 minutes longer. (olive oil crust will brown faster than shortening crust so check during the last 10 minutes.

2/3 cup of Herb de Provence Olive Oil

This recipe can be doubled.

4 1/2 cups of all purpose flour

1 tsp salt

2 tsp baking powder

$\frac{3}{4}$ – 1 cup ice water

2 tbsp of vinegar – I use lavender or lemon balsamic

Place olive oil in the freezer until it solidifies and is of a consistency similar to thick honey. (I checked it every 30 minutes. or so.

Once the olive oil solidifies place flour, salt and baking powder into a food processor and pulse a few times to mix. Add remaining ingredients and pulse until a dough ball forms. Place ball in an air tight container or plastic wrap and put in the fridge for 30 minutes or so to chill.

Roll ball out until $\frac{1}{8}$ inch thick and put into a pie plate. Use as you would a regular pie crust.

Since making pie crust is a bit messy, I make extra dough and keep in the freezer. It will last a few months in the freezer and has saved me when I needed to have a dessert at the last minute.