

"Aunt Laurie" Short's Thin Apple Pie

This pie has a thin fruit layer the consistency of chunky apple sauce.

Ingredients:

Unbaked pie shells for top and bottom crust.

Filling:

3 cups of cooked apples (6-8 medium apples).

½ teaspoon cinnamon

1/2 cup white sugar (scant), extra ½ teaspoon for sprinkling on top of unbaked top crust, optional.

Dash of salt

2 TBS butter or margarine

¾ cup of water (for cooking apples)

Instructions:

1. Peel, core, and slice apples.
2. Place apples in a saucepan. Add ¾ cup water.
3. Simmer apples over medium heat until very soft. Add more water if needed. Drain any remaining water.
4. Mash apples to the consistency of very chunky, thick, applesauce. Drain if needed.
5. Add butter or margarine, sugar, and salt. Stir over low heat until butter melts and sugar is dissolved. Filling should be thick.
6. Pour apples in unbaked crust and top with second crust. Prick top crust with fork. Sprinkle with ½ teaspoon of sugar, if desired.
7. Bake at 350 for 40 minutes, or until top crust is lightly browned.

About the Cook:

Laura Ellen Goins/Leedy Short (known by her community as “Aunt Laurie”) was born on Twin Branch, Lawrence County, Kentucky on April 30, 1880. She was the daughter of Ida Lou Goins and James Harvey Leedy. Her mother died when she was very young, and she was raised by her mother’s Goins/Holly family. She married Millard Fillmore (Prater) Short in 1898. They raised eleven children on their farm on Blaine Creek near Yatesville and Hester Gap. They had 10 grandchildren (7 living). She and her husband were members of Myrtle Chapel Church. She died in 1968 and is buried in the Short family cemetery on their farm near Hester Gap.

Submitted by her granddaughter, Vicki Barker, daughter of Addie Frances Short.



Laura Ellen Goins/Leedy Short (“Aunt Laurie”)

and Millard Fillmore (Prater) Short

April 30, 1880-January 14, 1968

December 7, 1873-December 17, 1956