

Camp Style Apple Pie

Apple pie is one of the great pleasures of summer. What better way to combine two of summer's bests than by making apple pie while camping?

Ingredients

Pie Dough (double crust):

- 2 $\frac{2}{3}$ cups all-purpose flour
- 1 cup cold butter
- $\frac{1}{2}$ cup water

Apple Pie Filling:

- 4-6 medium apples, thinly sliced and peeled (optional)
- $\frac{1}{4}$ - $\frac{1}{2}$ cup sugar
- 1 teaspoon cinnamon

Method

Dough:

Blend the flour and butter with a food processor, pastry blender or even by hand, until it has the texture of coarse meal. Add the water slowly, while using the food processor or mixing with a spoon. You may not need the whole quantity of water - add part of the water at a time, blending until the flour and butter begins to adhere, but does not form a single mass without being pressed together. Be careful not to over blend or your pie dough will be tough instead of flaky.

Cooking:

Start by greasing the bottom and sides of your dutch oven so the pie won't stick. Place the bottom crust into the bottom of the dutch oven. Next layer the thinly sliced apples and the cinnamon and sugar mixture. Lightly butter the top of the top crust before gently placing the crust on the top of the filling. Crimp the two layers of crust together around the edges and slice large holes into the top crust. You can cut slits in the pie making a leaf like decoration; the slits act as vents and let out steam as the pie bakes. Finish by placing the lid on the dutch oven and placing in the fire. Cover the lid with red-hot coals and bake for 20-25 minutes.

Notes

You can either mix the filling ingredients in a large bowl or layer the apples and the cinnamon and sugar inside the pie. If you are camping and want to make fresh pie filling at the camp site, you can mix the cinnamon and sugar beforehand and bring the ingredients premixed.

If you want to pre-make your own pie dough, consider rolling it out in advance. Store and transport the dough by placing the rolled out dough on a piece of plastic wrap and rolling the pie dough and plastic wrap up together. This will ensure that the pie dough doesn't dry out and that you will be able to unroll the pie dough when you are ready to make your pie.

Should you decide not to roll or make your dough in advance, you will have to make sure to pack a linen or similar cloth to roll out the dough. You will also need a flat surface, so you may need to bring something that will serve that purpose. You will also need a large round tube to serve as a rolling pin if you don't want to bring a real rolling pin. An empty wine bottle or similarly shaped bottle works well as a substitute rolling pin.

Source: [Camping.com](#) (Servings: --)
