

Matsue's Apple Pie

Makes two 8-inch or one 9-inch pies

Ingredients

- 2 unbaked 8-inch or 9-inch pie shells
- 5 cups peeled, cored and sliced apples
- 3 Tablespoons lemon juice
- 3/4 cup sugar
- 2 heaping Tablespoons flour
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon salt
- 2 teaspoons unsalted butter

Directions

- Preheat oven to 400 degrees
- Prepare pie crust
- Sprinkle prepared apples with lemon juice
- In a large bowl, stir together the sugar, flour, cinnamon, nutmeg and salt
- Add the apples and toss lightly
- Spoon apples into crust-lined pie plate
- Dot apples with butter
- Cover with top crust and crimp edges together
- Cut slits in top crust to allow steam to escape
- Bake until the crust is browned and the filling bubbles through the slits – about 40-50 minutes

Tips

- Roll dough onto rolling pin to prevent tearing when placing dough on top of prepared pie



Best Pie Crust

Makes two 8-inch or one 9-inch pie crust

Ingredients

- 1 egg
- 4 Tablespoons cold water
- 1 Tablespoon vinegar
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 1 cup shortening

Directions

- Beat egg, cold water and vinegar together; set aside
- Stir together flour and salt
- Using two knives or a pastry blender, cut in shortening into the dry ingredients until mixture resembles coarse crumbs
- Add egg mixture, stirring with a fork to form a ball
- Divide dough into two equal parts
- Cut each piece of dough in half and shape halves into rounds
- Roll each round to 1/8-inch thickness on a floured surface to fit an 8-inch or 9-inch pie plate

Tips

- If dough is too crumbly, add a sprinkle of cold water
- If dough is too wet, add a sprinkle of flour
- Lightly flour your rolling pin and work surface or place parchment paper on work surface to prevent sticking and tears in dough
- Roll dough onto rolling pin to prevent tearing when placing dough into pie pan
- If making only one pie, freeze other half of dough in a tightly sealed plastic



Paintbrush Cookies

Makes 24 cookies

Ingredients

- 1 ½ cups sifted confectioners' sugar
- 1 cup of softened unsalted butter
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 2 ½ cups flour
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
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- 1 egg yolk
- ¼ teaspoon water
- Food coloring

Directions

- Cream sugar and butter together in a bowl
- Add egg and vanilla and almond extracts
- In a separate bowl, blend dry ingredients
- Mix wet and dry ingredients together
- Collect dough into a ball and wrap in saran or reusable wrap. Slightly flatten.
- Chill dough for 2 to 3 hours
- Preheat oven to 375 degrees F
- Roll dough to 3/16 thickness
- Cut dough into desired shapes
- Mix 1 egg yolk with ¼ tsp water, then divide mixture among several custard cups
- Tint each mixture with different food color to make bright colors
- Paint designs on cookies with small paintbrushes
- Place cookies on cookie sheet
- Bake 7 to 8 minutes, until barely golden brown

Tips

- Measure sugar after sifting
- To soften butter quickly, as needed, use a cheese grater or cut into small pieces. Never microwave.
- Collect scrap dough into a ball and place back in fridge for a few minutes, then re-roll and cut shapes
- For glossy cookies, paint all cookies with uncolored egg mixture first
- If paint thickens, stir in a few drops of water



Cloud Biscuits

Makes about 24 biscuits

Ingredients

- 2 cups sifted flour
- 1 Tablespoon sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- ½ cup shortening
- 1 beaten egg
- 2/3 cup milk

Directions

- Preheat oven to 450 degrees F
- Sift together dry ingredients
- Add shortening and cut it in until mixture resembles coarse crumbs
- Separately, combine egg and milk
- Add egg mixture to flour mixture all at once and stir with a fork until the dough follows the fork around the bowl
- Turn dough out onto a lightly floured surface
- Knead gently with the heel of your hand for about 20 strokes
- Roll dough to ¾ inch thickness
- Dip 2-inch biscuit cutter in flour
- Cut straight down through the dough — no twisting
- Place cut biscuit dough on ungreased baking sheet
- For crusty sided biscuits place ¾ inch apart
- For soft-sided biscuits place biscuits close together
- If desired, chill 1 to 3 hours
- Bake 10-14 minutes or until golden brown

Tips

- *For drop biscuits, increase milk to ¾ cup, omit kneading, drop dough from tablespoon onto baking sheet, then proceed as directed



Matsue's Strawberry Freezer Jam

Ingredients

- 4 cups of crushed strawberries
- 1 box Sure-Jell in the pink box
- 3 cups of sugar
- 1 cup of water

Directions

- Wash and remove stems of strawberries, then crush them
- Measure out 4 cups of crushed strawberries and set aside
- Place 3 cups of sugar, one package of Sure-Jell and one cup of water into a large pot and stir
- Bring to a boil on medium-high heat, stirring constantly
- Boil one minute, while continuing to stir
- Remove from heat
- Add strawberries to the pot and stir for one minute or until blended
- Fill all jars immediately, while leaving 1/2 inch of room at the top of each
- Using a damp cloth, clean off the rims of jars and place lids on jars
- Let stand at room temperature for 24 hours or until set
- Refrigerate up to 3 weeks, or freeze up to one year. If frozen, thaw in fridge before using

Behind the Magic

Sat Sakuma's strawberries are what makes this jam the best.

Matsue knew Sat from childhood on Bainbridge. She'd call to let him know she'd be going up to Burlington to pick berries, but she didn't like to give him much notice because he'd have all the berries picked by the time she got there. After a long drive, picking berries with her grandkids was more fun than just picking up flats of already-picked berries and heading home. As they'd leave, she'd always try to pay him, and he'd always wave her off.

