

# The National Archives Fourth of July Cooking Activity



## Abigail Adams Apple Pan Dowdy Recipe

### WHAT YOU WILL NEED

- 1 package of 2 ready-made and ready to roll pastry crusts
- 1 8-inch pie baking dish
- 1 medium size mixing bowl
- 3/4 cup white sugar
- 3/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 2 tablespoon flour
- 1/4 teaspoon nutmeg
- 6 medium green apples “Granny Smith”
- 1 teaspoon lemon juice

### DIRECTIONS

1. Pre-heat oven to 400.
2. Place one pastry crust in the pie baking dish as directed by the package.
3. Peel, core, and slice the apples in 1/4 inch slices and place in bowl.
4. Toss apple slices with lemon juice.
5. Add dry ingredients in mixing bowl with apples.
6. Add apple mixture to pie crust.
7. Cover crust and seal with second pie crust.
8. Place pie in oven on the middle rack.
9. Bake at 400 degrees for 10 minutes. Then reduce heat to 325 degrees.
10. Remove pie from oven and make small slices in several parts of the top of the pie shell.  
This is called a Dowdy and where the name of the dish comes from.
11. Reduce oven temperature to 325 degrees and return pie to oven.
12. Bake for 1 hour
13. Serve hot with ice cream or whipped cream.
14. Enjoy a classic 4th of July dessert from a great American role model!



July 4<sup>th</sup>  
at the NATIONAL ARCHIVES