

Deep Dish Plum Pie

To make the dough mix for two 9-in pies, in medium bowl with fork, stir:

2 cups flour

1 tsp salt

Cut in:

$\frac{3}{4}$ cup shortening

Sprinkle with:

5-6 Tbsp cold water

For filling:

4 pounds plums, halved and pitted

1 $\frac{1}{2}$ cups sugar

6 Tbsp flour

$\frac{1}{2}$ tsp almond extract

4 Tbsp butter

1 egg white or milk

Preheat oven to 450 degrees F. Use a 13 by 9 inch pan. Use $\frac{3}{4}$ of dough and roll it to a 17 by 15 inch rectangle. Fit in pan. In a large bowl, mix plums, sugar, flour and almond extract. Arrange plum mixture in pastry lining. Dot with butter.

Roll remaining pastry into 15 by 5 inch rectangle. With pastry cutter, cut dough into 9 half-inch strips. Place in lattice fashion on pie. Brush pastry with egg white or milk. Bake 45-50 minutes or until done.