

## Mock Apple Pie

### Ingredients:

~ 30 Ritz or Saltine Crackers, or 4 to 5 large homemade crackers

2 cups of water

3 tbsp of apple cider vinegar

3 tbsp of sugar

Cinnamon and nutmeg to taste

A prepared pie crust of your choice.

### Directions:

1. To make the pie filing break the crackers into smaller pieces.
2. Pour water over the crackers and allow to soak until all the water is absorbed.
3. Mix the vinegar, sugar, cinnamon, and nutmeg into the cracker/water mixture until well incorporated.
4. Pour pie filling into prepared pie crust and add the top crust. Cut vent holes in the top crust.
5. Bake in a 350° oven for about 45 min to an hour until crust is a golden brown.

## Soda Crackers

### Ingredients:

1 cup butter

½ cup water

½ cup milk

1 tbsp baking soda

1 tsp salt

4 cups of all-purpose flour

### Directions:

1. Mix flour, baking soda, and salt together until well incorporated.
2. Cut butter into flour mixture until the dough becomes a grainy consistency.
3. Slowly add the water and milk until dough is stiff.
4. Roll dough on a lightly floured surface until about a ¼ inch thick.
5. Using a large biscuit cutter or a knife cut your crackers into 4" or 5" circles or squares.
6. Bake at 350° until the edges of the cracker reach a golden-brown color.
7. When the crackers have reached a golden-brown turn the heat setting on your oven to the lowest and leave the crackers in the oven until they dry out and become crisp. Check periodically to ensure they are drying not burning. If burning, crack the oven to let excess heat escape.