

## Apple Pie Tree



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y sister and I have a tree that grows the best part of apple pie.



Can you guess what that is?



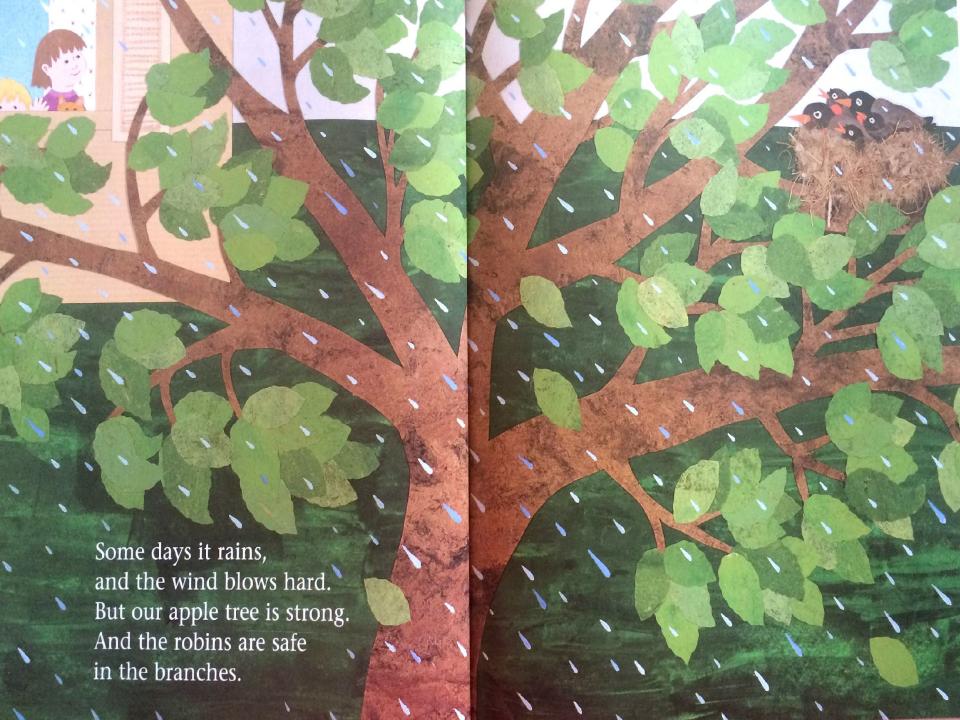


















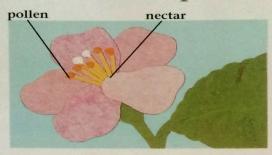




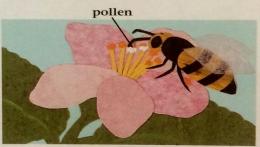




## How bees help our apples grow:



1. Inside each flower are tiny stems, some tipped with yellow **pollen**, and some with sticky tops. **Nectar** deep inside smells sweet.



3. As the bees fly from flower to flower, **pollen** clings to the sticky tops. This is called **pollination**.



2. The bright petals and sweet nectar attract bees. **Pollen** collects on the bees' bodies.



an apple begins to grow

4. The petals fall off, and the base of the flower begins to swell. This is the beginning of an **apple**.

## This is how we make our apple pie!

- 1. Make the pie crust: Mix 2 cups all-purpose flour and 1 teaspoon salt in a large bowl. Cut up ½ cup butter into small pieces and mix in. Sprinkle ⅓ cup ice water on top and mix till the dough makes a loose ball. Cut in half. Roll out one half on a floured board to form a circle 12 inches across, ⅙ inch thick. Gently place in a 9-inch pie pan. Roll out remaining dough the same way, and cover with a towel.
- 2. Fill the pie: Peel 6 to 8 apples and cut them up, removing the centers. Put the slices into the pie pan. Sprinkle 1 teaspoon cinnamon and  $\frac{1}{2}$  cup sugar over the slices.
- 3. Close the pie: Place the second circle of dough over the apples. Pinch the edges together, and trim off the extra dough. Make small holes in the top.
- 4. Bake at 400° for 50 minutes. Serve and eat. Yum!



