

Apple Pie by Grandma Ople



PREP TIME - 30 Min

COOK TIME - 1 Hr

READY IN - 1 Hr 30 Min

SERVINGS - 8

INGREDIENTS

- * 1 recipe pastry for a 9 inch double crust pie
- * 1/2 cup unsalted butter
- * 3 tablespoons all-purpose flour
- * 1/4 cup water
- * 1/2 cup white sugar
- * 1/2 cup packed brown sugar
- * 8 Granny Smith apples - peeled, cored and sliced

DIRECTIONS

- 1.** Preheat oven to 425 degrees F (220 degrees C). Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.
- 2.** Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.
- 3.** Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees F (175 degrees C). Continue baking for 35 to 45 minutes, until apples are soft.

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