

Apple Pie

Ingredients

- 5 to 6 apples, cored, peeled and sliced
- $\frac{3}{4}$ cup sugar
- 2 tsp cinnamon
- 1 $\frac{1}{2}$ tbl butter
- Double crust recipe of pie crust
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Instructions

- ☐ Heat oven to 425 degrees.
- ☐ Prepare apples and top with sugar and cinnamon. Stir well.
- ☐ Line 9" pie pan with pie crust.
- ☐ Add apple mixture, dotting with butter.
- ☐ Cover with top crust and cut slits. Seal and flute.
- ☐ Cover edge with aluminum foil to prevent excessive browning.
- ☐ Bake 50 to 60 minutes until crust is nicely browned and apples are cooked.