

Apple Pie by Grandma Ople



Rated: ★★★★★

Submitted By:
MOSHASMAMA

Prep Time:
30 Minutes

Cook Time: 1
Hour

Ready In: 1 Hour
30 Minutes

Servings: 8

"A unique and popular recipe. Sliced apples under a lattice crust get bathed with a sweet buttery sauce before baking."

INGREDIENTS:

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

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 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.

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 4/21/2013



Save Time on Dinner

Makes planning easy.
-- Angela Sackett



Try Menu Planner