



INGREDIENTS:

Pastry for 2-crust pie

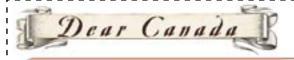
6 cups sliced, peeled apples

1 cup sugar

2 tablespoons flour

2 teaspoons cinnamon

2 tablespoons butter



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DIRECTIONS:

Preheat oven to 400 degrees F.

In large bowl, combine the sliced apples, sugar flour and cinnamon and toss well.

Roll and fit one pastry circle into a 9-inch pie plate.

Fill pastry with apple filling.

Slice butter into small pieces and sprinkle over filling.

Roll second pie crust and place over pie filling. Seal and crimp edges.

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DIRECTIONS:	
Cut 4–5 slits in top crust. Lightly brush top crust with cold water	
and sprinkle with 1 tablespoon of granulated sugar.	
Bake at 400 degrees F for 50–60 minutes or until golden brown	
and filling is starting to bubble. Cover edges with foil if they are	
browning too quickly.	

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