

Apple Pie

Ingredients:

- 2 pie crusts (store-bought or homemade)
- 6-8 apples, peeled and sliced
- 3/4 cup sugar
- 1 tablespoon lemon juice
- 1 teaspoon cinnamon
- 1 tablespoon flour
- 1 tablespoon butter, to dot

Instructions:

1. Preheat oven to 425°F (220°C).
2. In a bowl, toss apples with sugar, lemon juice, cinnamon, and flour.
3. Place one pie crust in a pie pan; fill with apple mixture. Dot with butter and cover with the second crust.
4. Cut slits in the top crust to allow steam to escape. Bake for 45-50 minutes until golden brown.