**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.