

Apple Pie by Grandma Ople



This was my grandmother's apple pie recipe. I have never seen another one quite like it. It will always be my favorite and has won me several first place prizes in local competitions. I hope it becomes one of your favorites as well!

By MOSHASMAMA

Prep: 30 mins

Cook: 1 hr

Total: 1 hr 30 mins

Servings: 8

Yield: 1 - 9 inch pie



Ingredients

1 recipe pastry for a 9 inch double crust pie

½ cup unsalted butter

3 tablespoons all-purpose flour

¼ cup water

½ cup white sugar

½ cup packed brown sugar

8 Granny Smith apples - peeled, cored and sliced

Directions

Step 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.

Step 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.

Step 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.

Nutrition Facts

Per Serving: 512 calories; protein 3.6g; carbohydrates 67.8g; fat 26.7g; cholesterol 30.5mg; sodium 240.8mg.