

Apple Pie Apples

5-6 Granny Smith Apples

1 teaspoon cinnamon

$\frac{1}{4}$ cup sugar

1 tablespoon brown sugar

Pie Crust

Preheat oven to 375 degree F.

Cut the tops off of each apple. Remove the inside of each apple with a spoon or melon baller. Be very careful not to puncture the peel.

Mix apple pieces with all sugars and cinnamon in a bowl. Scoop mixture into hollow apples.

Roll out pie crust and slice into $\frac{1}{4}$ inch strips. Cover the tops of the apples in a lattice pattern with pie crust strips.

Place apples in an 8x8 pan. Add just enough water to cover the bottom of the pan. Cover with foil. Bake for 20-25 minutes.

Remove foil and bake for an additional 20 minutes or until crust is golden brown and sliced apples are soft.

Jenna Haney

Intermediate

Fruits/Vegetables

Wood County