



Recipe for Apple Pie

INGREDIENTS:

Pastry for 2-crust pie

6 cups sliced, peeled apples

1 cup sugar

2 tablespoons flour

2 teaspoons cinnamon

2 tablespoons butter



Recipe for Apple Pie

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.

(continued)

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-ups permission before trying out these recipes!





www.dearcanada.ca

Recipe for Apple Pie

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.



www.dearcanada.ca

Recipe for _____

Blank lined area for writing a recipe.

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-up's permission before trying out these recipes!

