Easy Apple Pie

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Ingredients

2 pre-made refrigerated 9 inch pie crusts
3/4 cup butter
1/4 cup all-purpose flour
1/4 cup water
1/2 cup white sugar
1/2 cup packed brown sugar
8 of your favorite apples (peeled, cored and sliced)
Cinnamon

Directions

If needed, pre-cook pie crust according to directions on box.
Preheat oven to 425 degrees.
Melt butter in 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.
Fill crust with apples with cinnamon and cover with a lattice-work crust.
Pour the sugar and butter liquid over the crust.
Bake 15 minutes at 425 degrees.
Reduce the temperature to 350 degrees and bake for an additional 35 minutes.