

# 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.