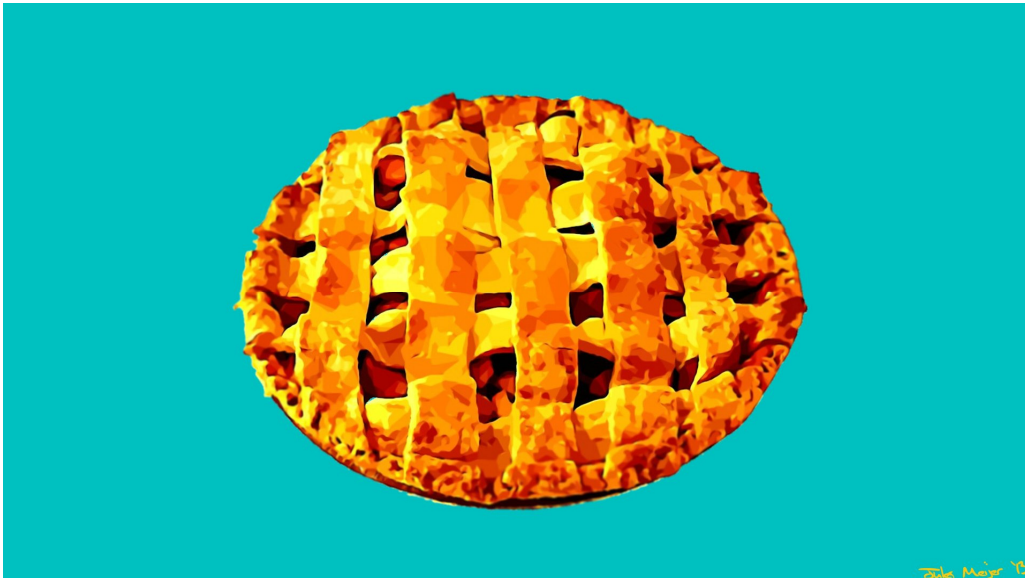


MISSY'S APPLE PIE RECIPE



INGREDIENTS

- 1/2 cup unsalted butter
- 3 tablespoons all-purpose flour
- 1/4 cup water
- 1/2 cup white sugar
- 1/2 cup packed brown sugar
- 8 Granny Smith apples
- 1 recipe of homemade pastry dough

DIRECTIONS

1. Preheat oven to 425 degrees F (220 degrees C).
2. Make homemade pastry dough and let it rest before rolling it out with a rolling pin.
3. Peel, core, and slice 8 Granny Smith apples.
4. Melt 1/2 cup unsalted butter in a large saucepan.
5. Stir in 3 tablespoons of all-purpose flour to the melted butter in the saucepan to make a paste.
6. Add 1/4 cup of water, 1/2 cup of white sugar and 1/2 cup of brown sugar, and mix well.
7. Bring mixture to a boil. Reduce temperature and let simmer.
8. Roll out half of the pastry, and place it in a pie pan.
9. Fill the pie pan with the peeled, cored, and sliced Granny Smith apples so it looks like a mountain.
10. Roll out the rest of the pastry and cut strips to cover the pie in crisscross style.
11. Pour the mixture from the saucepan over the apples so it doesn't run off the apples onto the counter.
12. Bake 15 minutes in the preheated oven.
13. Reduce the temperature to 350 degrees F (175 degrees C).
14. Bake for another 35 to 45 minutes so the apples get nice and soft.
15. Take the pie out of the oven before it gets burned around the edges.
16. Serve with a slice of cheddar cheese on top or with a scoop of vanilla ice cream or just plain.