

The Best Apple Pie Recipe

- 2 - store bought pie crusts
- 8 cups of apples, chopped (I used a mix of apples but I have heard Golden Delicious is a good option.)
- 1/4 cup flour
- 1/2 cup brown sugar (more if you like it sweeter)
- 1 teaspoon cinnamon
- milk

Instructions:

1. Preheat your oven to 425*. Spray the pie pan and add the bottom layer of the crust to the pan and set aside.
2. In a large bowl mix the apples, flour, brown sugar, and the cinnamon. Make sure everything is coated well.
3. Pour the apples into the pie pan and cover with another pie crust. Seal the edges. You can pierce the top or cut out a heart so that the steam can escape from the pie pan while cooking.
4. Lightly brush the pie crust with some milk.
5. Bake the pie at 425* for 15 minutes. Lower the heat to 375* and bake for 25-20 minutes longer. You want the apples inside to be bubbling. (That's why I like a heart so I can see inside.) You may also need to cover the pie after the first 15 minutes with foil to prevent the crust from getting too brown.
6. Let cool for about 45 minutes and serve. It was perfect by itself but you could top it with whipped cream or vanilla ice cream.

