
Grandma Ople's Apple Pie

Makes/serves 8 servings
Duration 1 hr 30 mins
Prep Time 30 mins
Categories Pudding/dessert • Bake
Source



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ABOUT THE RECIPE

This was my grandmother's apple pie recipe. I have never seen another one quite like it. It will always be my favorite, and I hope it becomes one of your favorites as well!

INGREDIENTS

1 recipe pastry for a 9 inch double crust pie

1/2 cup unsalted butter

3 tablespoons all-purpose flour

1/2 cup white sugar

1/2 cup packed brown sugar

1/4 cup water

8 Granny Smith apples - peeled, cored and sliced

PREPARATION

1

Melt butter in a sauce pan. Stir in flour to form a paste. Add white sugar, brown sugar and water; bring to a boil. Reduce temperature, and simmer 5 minutes.

2

Meanwhile, place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.

3

Bake 15 minutes at 425 degrees F (220 degrees C). Reduce the temperature to 350 degrees F (175 degrees C), and continue baking for 35 to 45 minutes.

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