

Pie a la Apple

Serves 4

5-6 Granny Smith apples that can stand on their own
1 teaspoon of cinnamon
1/4 cup sugar
1 tablespoon brown sugar
Pie Crust (homemade or pre-made)

Pre-heat oven to 375 degrees F.

Cut the top of 4 apples off and discard. Remove the inside of the apples with a spoon or melon baller very carefully.

I used all of the inside of the apple that I could.

Remove skin from remaining apples and slice very thinly. These apples will be used for additional filling for your baked apples (in the apple)

Mix sliced apples with sugars and cinnamon in a bowl. Use more or less cinnamon and sugar as desired.

Scoop sliced apples into hollow apples.

Roll out pie crust and slice into 1/4 inch strips.

Cover the top of the apple in a lattice pattern with pie crust strips.

Place apples in an 8x8 pan. If your apples are big you may need a bigger pan. Add just enough water to the cover the bottom of the pan.

Cover with foil and bake for 20-25 minutes.

Remove foil and bake for an additional 20 minutes or until crust is golden brown and sliced apples are soft.