

Apple Pie

6 large Granny Smith apples
1 cup sugar
3 tablespoons cinnamon
¼ cup white flour

In a large bowl, mix sugar, cinnamon, and flour. Peel and slice apples (slice thin!) and add to the bowl, mixing well. Turn out into pie pan after rolling out bottom crust. Add filling, roll out top crust, trim and flute edges. Vent top crust with a sharp knife and sprinkle top with 1 Tablespoon sugar and cinnamon.

Bake at 425 until crust is brown and apples are bubbling out of crust (about 1 hour).