

Apple Pie Recipe

1. Noun - Plural
2. Number
3. Noun - Plural
4. Noun - Plural
5. Part Of Body
6. Noun - Plural
7. Number
8. Adjective
9. Adverb
10. Adjective
11. Color
12. Number

Apple Pie Recipe

CRUST

1 box Pillsbury refrigerated pie crusts, softened as directed on box

FILLING

2 Noun - Plural

Number tablespoons all-purpose flour

3 teaspoons ground Noun - Plural

1 teaspoon salt

1 Part of Body

6 cups thinly sliced, peeled _____ Noun - Plural

STEP 1

Heat oven to 425F. Place 1 pie crust in ungreased _____ inch glass pie plate. Press firmly against side and bottom.

STEP 2

In

_____ Adjective _____ bowl, _____ Adverb _____ mix filling ingredients; spoon into crust-lined pie plate. Top with second crust. Wrap excess _____ Adjective _____ crust under bottom crust edge, pressing edges together to seal; flute. _____
Cut slits or shapes in several places in _____ Repeat Last Adjective _____ crust.

STEP 3

Bake 40 to 45 minutes or until _____ Repeat Last Noun - Plural _____ are tender and crust is golden _____ Color _____. Cover edge of crust with 2- to 3-inch wide strips of foil after first 15 to 20 minutes of baking to prevent excessive browning.
Cool on cooling rack at least _____ Number _____ hours before serving.