## 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 $\qquad$
$\qquad$ tablespoons all-purpose flour

3 teaspoons ground $\qquad$

1 teaspoon salt

1 teaspoon ground $\qquad$

1 $\qquad$

6 cups thinly sliced, peeled $\qquad$

STEP 1

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

STEP 2

In
$\qquad$ bowl, $\qquad$ mix filling ingredients; spoon into crust-lined pie plate. Top with second crust. Wrap excess $\qquad$ 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 $\qquad$ . 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 $\qquad$ hours before serving.

