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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 teaspoon ground _____Noun - Plural_____

1 _____Part of Body_____

6 cups thinly sliced, peeled _____Noun - Plural_____

STEP 1

Heat oven to 425F. Place 1 pie crust in ungreased _____Number_____ 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.

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