

# Ferraro's Cucina

## Apple Pie

### Ingredients

- 1 premade Frozen Pie Crust
- 8 Med **Apples**
- 3 Tbsp **All-Purpose Flour**
- 1/2 cup **Unsalted Butter**
- 1/2 cup White **Sugar**
- 1/2 cup Brown **Sugar**
- 6 tablespoons **Unsalted Butter**  
(cut into pieces)
- 1/4 cup **Water**

### Preparation

- Preheat the oven to 425°F (220°C).
- Cook pie crust according to directions on package.
- Melt butter in a saucepan. Stir in flour to form a paste.
- Add sugars and water to the paste and bring to a boil.
- Place sliced apples into the bottom crust, and mound slightly. Carefully pour the sugar butter liquid over the apples slowly so it doesn't run off.
- Bake 15 minutes, then reduce temperature to 350°F (180°C) and bake another 45 minutes or until apples are soft.
- Enjoy!

