

Heavenly Apple Pie



INGREDIENTS

- 1 package refrigerated pie crusts
- 7 apples, peeled, cored, and cut into 1/2 inch slices
- 1 lemon
- 2 tablespoons of brown sugar
- 2 tablespoons granulated sugar
- 1 teaspoon cinnamon
- 1 tablespoon cream
- 2 tablespoons cinnamon sugar

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1. Preheat oven to 350 degrees.
2. Unroll one refrigerated pie crust and place in pie plate and refrigerate. Keep the other crust flat and refrigerate until it is ready to use.
3. Peel core, and slice the apples and put in a large bowl. Add lemon juice, sugars, and cinnamon and toss.
4. Remove the refrigerated bottom crust and add filling, piling it toward the center.
5. Brush the edges with cream to help seal the top crust to the bottom crust, and place the 10-inch crust on top. Trim the crusts, leaving one inch of overhang. Crimp as desired.
6. Cut vents in the top crust. Brush the top and edges with cream and sprinkle with cinnamon sugar.
7. Bake for about 1 hour or until crust is golden. Serve when cool.



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