Grandma Ople’s Apple Pie

Ingredients:
1 recipe pastry for a 9 inch double crust pie 
1/2 cup unsalted butter
3 tablespoons all-purpose flour 
1/4 cup water 
1/2 cup white sugar 
1/2 cup brown sugar 
8 Granny Smith apples-peeled, cored, and sliced

Directions:
1. Preheat oven to 425. Melt the butter in a saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar, and bring to a boil. Reduce temperature and let simmer.
2. Place the bottom crust in your pan. Fill with apples, mounded slightly. Cover with a lattice work of crust. Gently pour the sugar and butter liquid over the crust. Pour slowly so that it does not run off.
3. Bake 15 minutes in the preheated oven. Reduce the temperature to 350. Continue baking for 35 to 45 minutes, until apples are soft.

Notes:
~To add a richer color to a double-crust or lattice-topped pie, brush the top crust with milk or lightly beaten egg before baking.

~Baking a pie with a raw fruit filling will take about an hour. Always bake pies on a baking sheet to prevent spillovers in the oven. Berry, apple, and pear pies cook for approximately 45 minutes.

~To check the doneness of the filling, insert a knife into the center of the pie. If it meets with little or no resistance, the pie is done. If the pie is not quite done but the top or edges are becoming too dark, loosely cover the top of the pie with aluminum foil to shield it from the heat. A glass pie dish is a great way to ensure the bottom crust is fully baked; using a baking stone or pizza stone is another trick. Baking on a stone ensures that the bottom crust on even the juiciest fruit pie will be done when the top is brown.