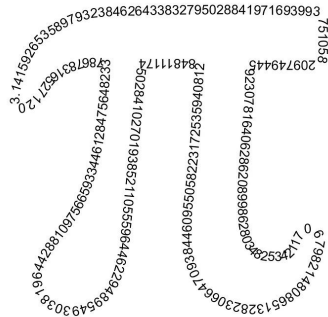


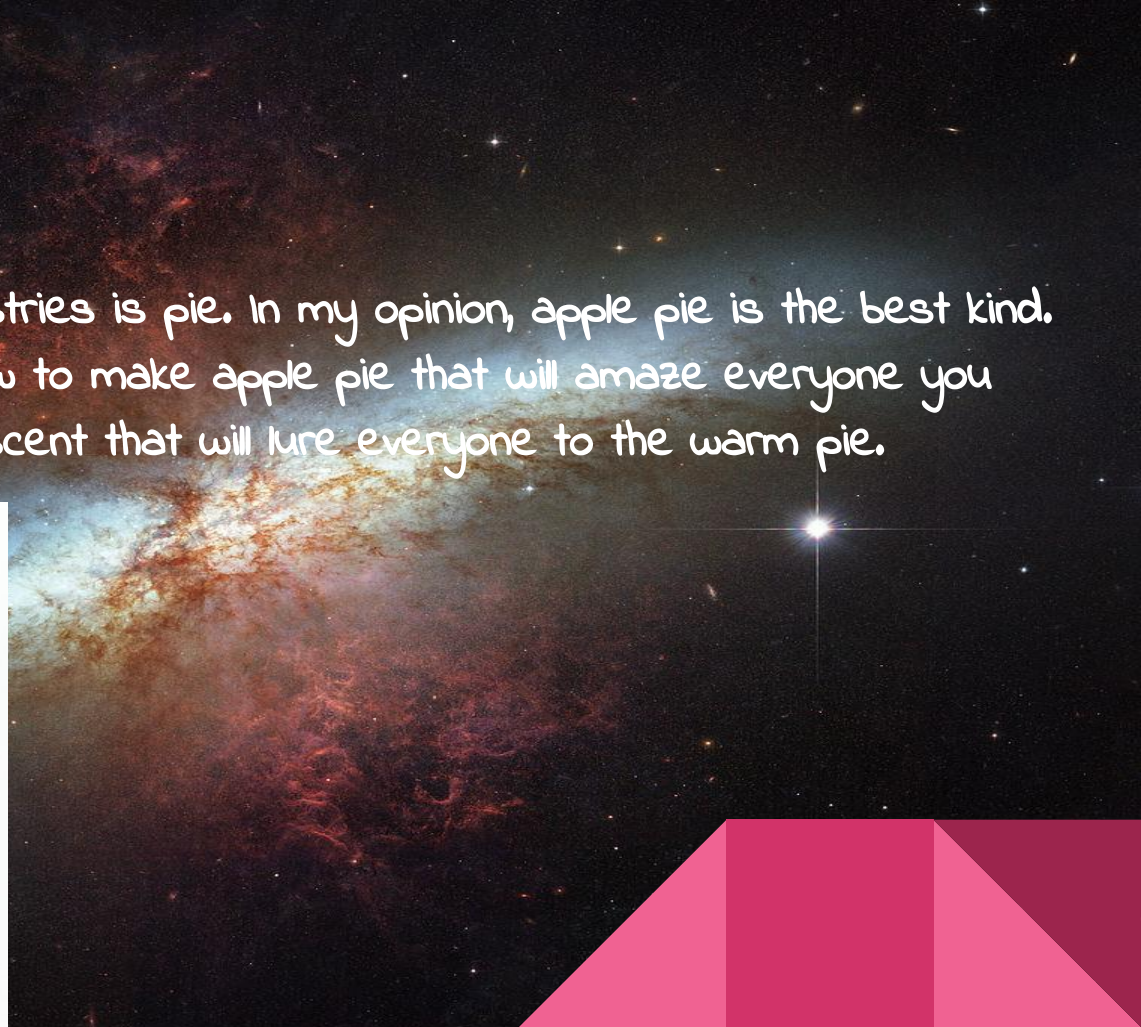
# How to Make Apple Pie

BY MICHAEL LEWIS



# Introduction

One of the most common pastries is pie. In my opinion, apple pie is the best kind. In this slide show, you will learn how to make apple pie that will amaze everyone you know with its sweet taste and a scent that will lure everyone to the warm pie.



# What you will need

## Food

- 8-10 apples (it depends on the pan)
- one box of Pillsbury pie crust
- Cinnamon
- Sugar

## Materials

- Glass pie pan
- one knife
- An oven preheated to 350 degrees fahrenheit

Ask for your parent's help with the oven and knife.



# Preparing the apples

1. Skin all of the apples
2. Chop up the apples into half inch wide cube-like pieces



# Crust and filling

## Pros on buying crust:

- Better than a bad home-made
- Very easy

## Cons

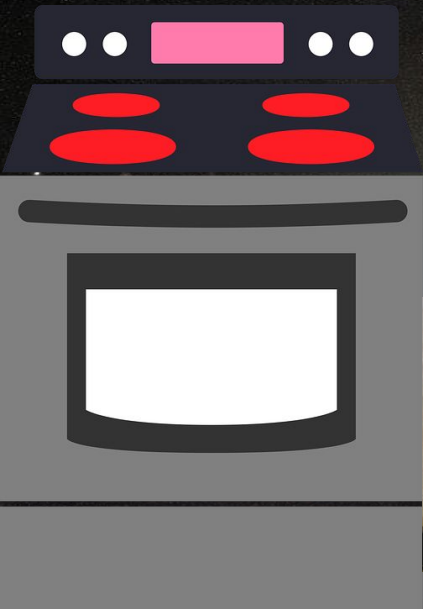
- A good home-made crust is better

1. Unroll one of the crusts and place it in the pan, in a flat position and push together any cracks
2. Put all of the apple pieces everywhere in the crust.
3. Sprinkle as much cinnamon and sugar as you want on the apples.
4. Put the second crust on top and squish the two crusts together.
5. Optional: add cut-out shapes with more crust for decoration.



# Cooking

Put the pie in the oven and let it cook for one hour.



If the pie has holes  
that weren't

# Conclucion

I hope that this how-to helped you make apple pie. It is a treat that everyone will adore. With practice, you can turn some apples into an amazing dessert. When warm and served with ice cream it is a great dish.