**Recipe #1**

**My World-Famous Apple Pie**

### Ingredients:
- 1 package refrigerated pre-made pie crusts (you will need two crusts — for the top and bottom of the pie)
- 8 medium-sized apples (Cortland apples work well)
- 1 cup sugar
- 1/2 teaspoon cinnamon
- 1 tablespoon flour

### What to do:
1. **Ask** a grown-up for help with this recipe. **Wash** your hands before you begin.
2. **Preheat** the oven to 425 degrees.
3. **Peel** and **Slice** apples into a large bowl.
4. **Pour** sugar and cinnamon over the apples. Add flour to make the filling thicker. **Mix** everything together and let sit for 5 minutes.
5. **Press** one of the pie crusts into the pie plate. **Sprinkle** with a little bit of flour.
6. **Pour** the apple mixture into the crust. **Sprinkle** a little more flour over the apples.
7. **Cover** the apples with the top piece of pie crust. **Fold** the edges of the bottom crust up over the top crust, and **Pinch** together to seal.
8. **Poke** six “V-shaped” slits into the crust so steam can come out.
9. **Bake** the pie for 40 minutes, until golden brown. Be sure to use oven mitts when you put the pie into the oven and take it out. Let it cool before eating.

### Tools:
- Vegetable peeler
- Knife
- Large bowl
- 9-inch pie plate
- Oven mitts

**READY IN: 1 to 2 HOURS**

“Guaranteed to make your children do whatever you want them to. Bribe as needed.”  
- Grandma Ruffman

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