



Emma & Hannah' Grated Apple Pie

Ingredients

- 1 cup sugar
- 1 Tbsp. flour
- 1 tsp. cinnamon
- Dash of salt
- 4 cups peeled, grated apples
- 1 egg, beaten
- 6 Tbsp. butter, melted
- 1 cup chopped pecans (optional topping)
- Refrigerated pie crust, pre-made

Equipment

- Pie Pan
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- Measuring cups/spoons
- Grater
- Safety knives
- Spoon

Instructions

1. Preheat Oven to 400° F.
2. To form the pie crust: Roll dough out slightly larger (about 1/2" thick) than your pie pan and then carefully set it into the pan, rolling the edges under and pinching to form the pie edge. Using a fork, make several holes in the bottom of the crust to prevent bubbling during baking.
3. Mix all ingredients together (except for the pecans) and pour into crust.
4. Sprinkle pecans over the top.
5. Bake for 10 minutes at 400° F.
6. Rotate the pan, then bake at 350° F for 50 minutes.
7. Let cool and serve.

