

McDonald's Copycat Apple Pies

Ingredients:

- 2 batches of pie crust
- 3-5 large apples
- 1/2 cup sugar
- 1/8 cup flour
- 1 teaspoon cinnamon
- lemon juice (optional)

Directions:

First, preheat your oven to 375 degrees Fahrenheit. Mix together the cinnamon, sugar, and flour in a small bowl. Set aside. Core the apples and slice them into 1/8s. If you have a food processor, use the slicing blade to into thin slices. If you don't have a food processor, you can just use a knife. I ended up with about 5 cups of apples. Move the apples to a large bowl. Add the dry mixture to the apples and stir. If the apples are too sweet or will be sitting out for a while, add a squeeze or two of lemon juice to the mixture. Divide your pie crust into 6-8 small balls of dough, depending on the size you want your pies to be. Take one of these balls and separate it in two. Using your hands, roll it into an oblong shape. Roll out into a rectangle shape using a rolling pin. Repeat with the rest of the dough balls. On a parchment-lined cookie sheet, place as many strips of dough as will fit comfortably. Add the apple filling, leaving room around the edges of the dough. Place the other strips of dough on top and fold to cover filling. Pinch the edges down using the tines of a fork. Cut three slits into the top of the pies to vent steam. Then bake in preheated oven for 15-20 minutes or until golden brown.