Favorite Smitten Apple Pie

**Ingredients**

* 8 **Smitten** apples, peeled, cored and thinly sliced
* ½ cup unsalted butter
* 3 tablespoons all-purpose flour
* ½ cup white sugar (or less)
* ½ cup packed brown sugar (or less)
* 1 teaspoon cinnamon
* 1 teaspoon vanilla
* 3 tablespoons water
* 1 double-crust pie pastry (9 inch), thawed

**Directions**

* Preheat oven to 350°F. Melt butter in saucepan. Stir in flour to form a paste, cook about 1 to 2 minutes. Add water, sugars, cinnamon, vanilla; bring to a boil. Reduce heat to low and simmer for 3 to 5 minutes. Remove from heat.
* Press one pastry into the bottom and sides of 9-inch pan; fill with apples. Cover with 1-inch strip lattice style crust. Carefully pour sugar mixture over the top, making sure it seeps into the apples.
* Bake at 350°F until apples are soft, 50 to 60 minutes.

\*Brush egg white on bottom crust to prevent getting soggy.