

Apple Crumb Pie

INGREDIENTS

- Package of frozen pre-made crust, or homemade if you have the time

For Topping:

- 1 cup all purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup granulated sugar
- 1 tsp ground cinnamon
- 1/2 Cup Butter

OR

- Pre-made pie crust cut into 2 inch strips

Filling:

- 4 Granny Smith Apples
- 4 Pink Lady Apples (Any sweet apple)
- 1 tsp lemon juice
- 1 tsp vanilla extract
- 1/3 cup granulated sugar
- 3 Tbsp all purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg



Preheat oven to 450 degrees.

Now, you may want to do an a more classic apple pie, or you may want to do a crumb. They are both yummy. I usually do the lattice top when Im hosting, and I do the crumb topping when its just for us.

So, if you are doing the crumb topping. Combine all ingredients using a fork until it is both mixed and crumbly.

If you are doing the lattice, cut a pie crust into 2 inch strips using a pizza cutter.

Peel, core and slice all the apples. I like to use two kinds to mix sour and sweet. Toss the apples with sugar, lemon juice, vanilla extract, cinnamon, nutmeg and flour.

Layer the apples in your crust. It will be overflowing, you do not have to use them all but make sure the juice is poured into the crust. After you fill to desired height, you can eat the rest or feed your helpers.

Top your apples with either lattice work or crumble mixture. Your choice!

Put your pie on a cookie sheet, you'll thank me. Bake at 450 for 15 minutes, reduce heat to 350 and bake an additional 40-45 minutes, checking it at the end. If it starts to brown too fast tent it with foil.

Serve warm with cold vanilla bean ice cream.