

APPLE CRUMB PIE



9-inch unbaked pie shell (I use Pillsbury refrigerated pie shells)

FILLING:

¾ cup granulated sugar

2 tablespoons flour

1 teaspoon cinnamon

1/8 teaspoon nutmeg

¼ teaspoon salt

6-7 cups sliced and peeled apples (I use MacIntosh)

2 tablespoons unsalted butter

CRUMB TOPPING:

1 cup dark brown sugar

½ cup white sugar

1 ½ teaspoons cinnamon

½ teaspoon salt

2 sticks unsalted butter, melted

2 ½ cups flour

Preheat oven to 400 degrees. Prepare pie shell as directed on package.

FILLING: Combine dry ingredients. Add apples and mix thoroughly. Place filling in pie shell; dot top with butter.

CRUMB TOPPING: Mix dark brown sugar, white sugar, cinnamon and salt with whisk. Add melted butter and mix with whisk. Add flour and toss with fork. Squeeze handfuls of topping onto the pie.

Bake at 400 degrees for 45-55 minutes.