



Apple Crumb Pie

Savannah · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

8

Description

This crumb topping for apple pie adds a delicious crunch You can add walnuts and raisins to this pie to make it even dreamier

Ingredients

— - 6 cups thinly sliced apples - 1 tablespoon lemon juice (Optional) - $\frac{3}{4}$ cup white sugar - 2 tablespoons all-purpose flour - $\frac{1}{2}$ teaspoon ground cinnamon - ? teaspoon ground nutmeg - $\frac{1}{2}$ cup raisins (Optional) - $\frac{1}{2}$ cup chopped walnuts (Optional) - 1 (9 inch) pie shell - $\frac{1}{2}$ cup all-purpose flour - $\frac{1}{2}$ cup packed brown sugar - 3 tablespoons butter

Instructions

1. Gather all ingredients. Preheat the oven to 375 degrees F (190 degrees C). Dotdash Meredith Food Studios Place sliced apples in a large bowl; sprinkle with lemon juice. Mix white sugar
2. 2 tablespoons flour
3. cinnamon
4. and nutmeg together in a small bowl; sprinkle mixture over apples and toss until evenly coated. Stir in raisins and walnuts; transfer mixture into pie shell. Dotdash Meredith Food Studios Mix 1/2 cup flour and brown sugar together in a small bowl. Blend in butter with a fork until mixture is crumbly; sprinkle over apple filling. Cover top of pie loosely with aluminum foil. Dotdash Meredith Food Studios Bake in the preheated oven for 25 minutes. Remove foil and bake until top is golden brown and filling is bubbly
5. about 25 to 30 minutes more. Cool on a wire rack before serving.