



DUTCH APPLE PIE

Ingredients

- 1 pie crust for 9" pie
- 5-6 cups sliced granny smith apples
- 1 TBSP lemon juice
- 1/3 cup sugar
- 1/3 cup light brown sugar
- 1/4 cup flour
- 1 tsp. cinnamon

TOPPING:

- 1 cup (+ 2 TBSP) flour
 - 1/3 cup sugar
 - 1/3 cup light brown sugar
 - 1/2 cup cold butter, cubed
-

Instructions

1. Preheat oven to 375 degrees. Line a 9" pie plate with bottom crust; crimp edges & trim even with edge.
2. In a large bowl, combine apples, lemon juice, sugars, flour & cinnamon. Toss to coat. Fill crust with apple mixture.
3. Make topping by mixing flour, sugars and butter in bowl. Use a pastry cutter to blend until coarse crumbs form. Sprinkle over apple layer.
4. Position oven rack to lowest position and place pie on rack. Bake for 50-60 minutes, until bubbling. If crust or topping brown too fast, cover loosely with foil. When done, bring to room temp and serve.