

Recipe: Apple Crumble Pie

Description: Apple Crumble Pie is a delightful twist on the traditional apple pie, combining a classic apple pie filling with a sweet, crunchy crumble topping. This pie is perfect for those who love the texture contrast between the tender apple filling and the crisp topping.

Ingredients:

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 cup (1 stick) unsalted butter, chilled and cut into small cubes
- 2-4 tablespoons ice water
- 6-7 medium apples (such as Granny Smith, Honeycrisp, or a mix), peeled, cored, and sliced

- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 tablespoon lemon juice
- 2 tablespoons all-purpose flour
- 1 cup all-purpose flour

- 1/2 cup old-fashioned oats
- 1/2 cup packed light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, melted

Instructions:

1. **Make the Crust:**
 - In a large bowl, whisk together the flour, salt, and sugar.
 - Add the chilled butter cubes and use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.
 - Add ice water, 1 tablespoon at a time, mixing until the dough comes together.
 - Form the dough into a disk, wrap in plastic wrap, and refrigerate for at least 1 hour.
2. **Prepare the Filling:**
 - In a large bowl, combine the sliced apples, granulated sugar, cinnamon, nutmeg, lemon juice, and flour. Toss to coat the apples evenly.
3. **Preheat the Oven:**
 - Preheat your oven to 375°F (190°C).
4. **Roll Out the Dough:**
 - On a lightly floured surface, roll out the dough into a 12-inch circle. Fit the dough into a 9-inch pie dish, trimming any excess and crimping the edges.
5. **Add the Filling:**
 - Pour the apple mixture into the prepared pie crust, spreading it out evenly.
6. **Make the Crumble Topping:**

- In a medium bowl, mix together the flour, oats, brown sugar, cinnamon, and salt.
- Stir in the melted butter until the mixture is crumbly.
- 7. **Add the Topping:**
 - Sprinkle the crumble topping evenly over the apple filling.
- 8. **Bake the Pie:**
 - Bake the pie in the preheated oven for 50-60 minutes, or until the topping is golden brown and the filling is bubbly.
 - If the topping or crust begins to brown too quickly, cover the pie loosely with aluminum foil.
- 9. **Cool and Serve:**
 - Allow the pie to cool completely on a wire rack before serving.
 - Serve with whipped cream or vanilla ice cream, if desired.

Enjoy your delicious Apple Crumble Pie!