

# Cinnamon Crumble Apple Pie

1 or 2 Pies (see below)

## *Ingredients:*

*1 or 2 9-inch pie crusts*

*Vanilla ice cream (optional)*

### *Filling:*

*3¼ pounds Granny Smith apples  
peeled, cored, sliced ¼-inch thick*

*2/3 Cup sugar*

*2 tablespoons all purpose flour*

*2 teaspoons ground cinnamon*

*2 tablespoons unsalted butter, melted*

### *Topping:*

*1 cup all purpose flour*

*½ cup sugar*

*¼ cup (packed) golden brown sugar*

*1½ teaspoons ground cinnamon*

*½ teaspoon salt*

*6 tablespoons chilled unsalted butter  
cut in ½-inch cubes*

Filling: Mix all ingredients in large bowl to coat apples

Topping: Blend first 5 ingredients in a food processor. Add chilled butter cubes; pulse until mixture resembles wet sand.

Assembly: Toss filling to redistribute juices; transfer to crust(s), mounding in center. Pack topping over and around apples. Note: for less vertical pies use 2 pie crusts instead of one (still uses the same amount of topping)

Baking: Position rack in center of oven and preheat to 400°. Refrigerate crusts while oven is heating. Bake pie on baking sheet until topping is golden, about 40 minutes (cover top with foil if browning too quickly). Reduce oven temperature to 350°. Bake until apples in center are tender when pierced and filling is bubbling thickly at edges, about 45 minutes for a single pie and about 20-25 minutes for 2 pies. Cool until warm, about 1 hour.

Serve with ice cream

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