

DEEP DISH APPLE CRUMB PIE

RECIPE BY PATRICE SACCONI

PREHEAT OVEN 425°

MAKES 2 PIES

APPLE PIE INGREDIENTS:

2 9" DEEP DISH PIE SHELL
1 CUP SUGAR (I USE LESS, ABOUT 3/4 C)
1/4 CUP FLOUR
1/2 TSP CINNAMON
1/8 TSP NUTMEG
1/8 TSP SALT
8-9 CUPS SLICED PEELED APPLES (I USE GALA APPLES)
1 TBSP LEMON JUICE
2 TBSP BUTTER OR MARGERINE

COMBINE SUGAR, FLOUR CINNAMON, NUTMEG & SALT IN BOWL. ADD APPLES & LEMON JUICE. STIR TO COMBINE. (I MIX UNTIL IT MAKES A LOT OF APPLE PIE JUICE). DIVIDE & POUR INTO PIE SHELLS, DOT WITH BUTTER. BAKE IN HOT OVEN FOR 45-50 MINUTES UNTIL APPLES ARE TENDER. CRUMBS GO ON THE LAST 5 MINUTES OF COOKING.

CRUMBS INGREDIENTS:

SOFTEN 2 STICKS OF BUTTER
1 CUP SUGAR (I USE LESS, ABOUT 3/4 C)
2 CUPS OF FLOUR
4 TSP CINNAMON

MIX UNTIL EVEN COLOR & CRUMBLY. 5 MINUTES BEFORE PIE COMES OUT, ADD CRUMBS EVENLY TO BOTH PIES. CRUMBS WILL BE LIGHTLY BROWNED AND SOFT.