

# Apple Crumb Pie



6 cups thinly sliced peeled apples

3/4 cup granulated sugar

2 Tbsp. MINUTE Tapioca

1/2 tsp. ground cinnamon

1/4 tsp. ground nutmeg

1/2 cup flour

1/4 cup firmly packed brown sugar

1/4 cup (1/2 stick) cold butter or margarine, cut into pieces

1/2 pkg. (15 oz.) refrigerated pie crust (1 crust)

**PREHEAT** oven to 400°F. Toss apples with granulated sugar, tapioca, cinnamon and nutmeg in large bowl. Let stand 15 minutes. Mix flour and brown sugar in medium bowl. Cut in butter until mixture resembles coarse crumbs; set aside.

**PREPARE** pie crust in 9-inch pie plate as directed on package. Fill with fruit mixture; top with crumb mixture.

**BAKE** 45 to 50 minutes or until juices form bubbles that burst slowly. Cool.