

# Dutch Apple Pie

Makes 1 9- or 10-inch pie

## INGREDIENTS

- 1 **pie crust**
- 7-8 cups sliced, peeled and cored Granny Smith apples
- 3/4 cup **light brown sugar**, packed
- 1/4 cup flour
- 1/2 Tablespoon **ground cinnamon**
- 1/2 teaspoon **ground nutmeg**

### For Crumb Topping:

- 1 cup flour
- 1/4 cup **light brown sugar**
- 1/4 cup sugar
- Pinch of salt
- 8 Tablespoons unsalted butter, cold

**For Serving:** vanilla ice cream, **salted caramel sauce**

## INSTRUCTIONS

1. Fit pie crust into a **9 to 10-inch pie plate**. Wrap in plastic wrap and place in the freezer until ready to bake.
2. Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.
3. For the apple filling, place sliced apples in a large bowl. In a small bowl, mix together brown sugar, flour, cinnamon and nutmeg. Pour sugar and flour mixture over apples and, using your hands, toss to coat.
4. For the crumb topping, add flour, brown sugar, sugar and salt to the bowl of a **food processor**. Pulse to combine. Add slices of cold butter to processor and pulse again until mixture resembles coarse sand.
5. Pour apples along with any accumulated juice into frozen pie crust. Sprinkle crumb topping evenly over apples. Place pie on parchment-lined baking sheet and bake at 425 degrees for 20 minutes. Reduce heat to 350 degrees and bake for 40 to 50 minutes more, until the filling is thick and bubbling (you'll see the filling bubble up from under the crumb topping in some places).
6. Cool for at least 2 hours. Serve with a scoop of vanilla ice cream and drizzle of **salted caramel sauce** on top. Enjoy!