

Apple Streusel Pie

Makes one 9-inch pie

1 9-inch pie crust, unbaked



For the filling:

3-4 cups Granny Smith apples, peeled, cored, and sliced (about 3 apples)

1/3 cup sugar

1 1/2 teaspoon cornstarch

1/2 teaspoon cinnamon

1 1/2 teaspoon lemon juice

1 tablespoon butter, melted

For the streusel topping:

1 cup flour

1/2 cup oats

1 cup brown sugar, packed

1 1/2 teaspoon cinnamon

Pinch of nutmeg

1/2 teaspoon salt

12 tablespoons butter, cold (1 1/2 sticks)

Press the pie crust into the pie plate and crimp the edges.

Preheat your oven to 350 degrees and move a rack to the lower third of your oven. This should keep the pie crust from browning too rapidly.

In a large bowl, stir together the sugar, cornstarch, and cinnamon. Add the apples and toss to coat. Drizzle the lemon juice and melted butter on top of the apples and stir until coated. Spoon into the prepared pie crust.

To make the streusel topping, mix together the flour, oats, brown sugar, cinnamon, nutmeg, and salt. Use a pastry blender or fork to cut the cold butter into the brown sugar mixture until it resembles coarse crumbs. Pour this mixture on top of the apples, making sure it goes all the way to the crust. It's a lot of topping, but you'll want to use all of it.

Bake for 50-60 minutes or until the pie is bubbly around the edges. Check the pie halfway through to ensure the crust isn't getting too brown on the top. If it is, cover it loosely with foil. Let cool before serving.

Recipe from Kitchen Table Cooking School

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