

# Apple Crumble Pie

## Apple Filling Ingredients

- 6 cups of apple\* slices, peeled
- 1 tbsp lemon juice
- 2 tbsp flour
- 1½ tsp cinnamon
- 2 tbsp brown sugar ((use ¼ cup of sugar for a sweeter pie)

## Crumble Topping Ingredients

- ¾ cup flour
- 3 tbsp white sugar
- ½ cup brown sugar
- ½ cup cold butter
- ½ tsp ground cinnamon

1 frozen pie shell, thawed



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## Instructions

1. Thaw the frozen pie crust (if using) and poke all over with a fork. If you are making the pie crust, chill it in the fridge for 20-30 minutes first.
2. Peel, core and slice the apples. Try to cut the slices to be all the same size.
3. Toss with the next 4 ingredients (lemon juice, sugar, flour, and cinnamon).
4. Pour apple mixture over the pie crust and spread evenly.
5. Using your hand or a pastry blender, mix the streusel topping ingredients until crumbly.
6. Sprinkle all over the apple filling and gently pat-down.
7. Preheat the oven to 375°F and bake for 55-60 minutes until you can see the apple mixture bubbling and the streusel topping looks nicely browned.
8. Cool on a wire rack for 15 minutes before serving.

## Note:

\*Choose a firm-sweet such as **Golden Delicious, Ginger Gold, Pink Lady** etc. or firm-tart apple such as **Granny Smith** or **Northern Spy**. These apples will hold up their shape during baking. Softer apples such as McIntosh are not advised because the pie filling will turn into a mush.

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