

# Apple Crumb Pie

Author: From my dear friend, Debbie M.



## VEGETABLE OIL PIE CRUST:

**2 cups all-purpose flour**

**1/2 cup vegetable oil**

**1/3 cup water**

**1/2 teaspoon salt**

## FILLING:

**3 large Granny Smith apples**

**2 large crisp apples, a non-acidic apple like a Red Delicious, Fuji, Honeycrisp, Pink Lady, if you can get them**

**1 whole lemon, use juice of half only (reserve other half for another use)**

**1/2 cup granulated sugar**

**1 teaspoon cinnamon**

## CRUMB TOPPING:

**3/4 cup all-purpose flour**

**1/3 cup unsalted butter, softened**

**1/2 cup sugar**

**Blog: Carolyn T's Blog:**

**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 487 Calories; 22g Fat (39.7% calories from fat); 5g Protein; 70g Carbohydrate; 3g Dietary Fiber; 21mg Cholesterol; 137mg Sodium. Exchanges: 2 Grain(Starch); 1 Fruit; 4 1/2 Fat; 1 1/2 Other Carbohydrates.*

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**Carolyn T's  
Main Cookbook**

**Servings: 8**

*Notes: It is important that you use a combination of a tart (Granny Smith or Pippin) and a non-acidic apple for this pie (Red Delicious, Fuji, Honeycrisp or Pink Lady). Both have different textures and taste. Do NOT use a bowl of water to acidulate the apples - use only fresh lemon juice to keep them from getting brown; otherwise the pie will be too watery and thin. You can also use an all-butter crust if you prefer, or purchase a ready-made shell. This pie dough is very soft and malleable and forgiving. When you cut it the crust is very flaky. My friend Debbie has worked on this original recipe for about 25 years.*

*Description: A delish single crust apple pie with a crumb topping*

1. CRUST: Combine all ingredients in mixing bowl and mix with fork, then knead lightly with hands until it comes to a ball.
2. Sprinkle flour on flat surface and place dough on top. Flatten into a circle with your palms. Then, using rolling pin, roll out dough until it's large enough to fit inside a 9-inch pie plate. Place in pie plate, then trim edges and use to fill any gaps in dough. Do not turn under top edges (makes that edge too thick). Crimp edges and set aside.
3. Preheat oven to 400.
4. APPLE FILLING: Core and peel apples, then slice each into thin slices (each quarter apple should be cut into 4 pieces). Place in large bowl and sprinkle them with lemon juice as you cut, then toss apples briefly to keep them from getting brown.
5. In another small bowl combine the cinnamon and sugar and stir to mix well. Set aside.
6. CRUMB TOPPING: In a medium bowl sift flour and sugar together. Cut in the butter until it resembles small crumbs. You can use a pastry blender, a fork, or your hands. The crumbs should be very fine, like bread crumbs.
7. ASSEMBLY: Place apples around perimeter of shell and work inward, slightly overlapping each piece, with the wider edge facing outward. When the bottom is covered, sprinkle about 1/4 of the cinnamon/sugar mixture over the top. Repeat with layering, making sure there are no holes or gaps on the top layer. Sprinkle each layer with cinnamon/sugar mixture. When you finish the next to last layer, add cinnamon/sugar, AND sprinkle about 1/3 of the crumb topping on that layer. Then add final apple layer. Sprinkle with remaining cinnamon sugar mixture and gently pour remaining crumb topping into the center of the pie. Very gently push crumbs out to the edges until the apples are almost covered completely.
8. Bake for 40-50 minutes until the crumb topping is lightly browned. Remove and allow to cool for at least an hour. Ideally eat it when it's still warm (but leftovers at room temp are just fine too). Serve with a scoop of vanilla ice cream.