



Deep Dish Apple Crumble Pie

Submitted by
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This deep, dish apple crumble pie from LiveLoveTexas.com is perfect for a summer dessert, holiday pie or any time you want an easy dessert recipe.

Ingredients

2 9-inch unbaked deep dish pie crusts
8 medium Granny Smith apples, peeled cored, and sliced
1 tablespoon lemon juice
½ cup white sugar
3 tablespoons all-purpose flour
1 teaspoon cinnamon
⅛ teaspoon nutmeg

Topping

1 cup all-purpose flour
½ cup light brown sugar
½ cup white sugar
1 teaspoon cinnamon
½ cup butter softened, not melted

Directions

1. Preheat oven to 450 degrees.
2. To prepare the filling, peel, core, and slice the apples. You'll have to experiment with the thickness of your apples. Cutting them too thin will make for mushy filling, too thick and the apples will be crunchy. For the ideal apple pie, err on the side of crunchiness.
3. In a separate bowl, coat the apples with the white sugar, lemon juice, flour, cinnamon, and nutmeg.
4. Spiral the apples in each pie shell, layering them highest in the center.
5. Prepare the topping by mixing together dry ingredients and cutting in butter or margarine until the mixture is moist and crumbly, and clumps together easily.
6. Wrap foil over edges of pie so that it doesn't burn.
7. Bake for 15 minutes in the preheated oven at 450 degrees
8. Reduce the temperature to 350 degrees and continue baking for 45 minutes. Keep an eye on the top of the pie, if it starts burning, create a dome with foil.