

Food Network's

Classic Apple Crumb Pie

Courtesy of Food Network Magazine

8 servings



Crumb Topping

1 cup all-purpose flour
1/3 cup packed light brown sugar
1/4 teaspoon ground cinnamon
1/4 teaspoon salt
1 stick unsalted butter, cut into 1/2 inch pieces, at room temperature

Crust

1 1/4 all-purpose flour, plus more for dusting
2 teaspoons granulated sugar
1/2 teaspoon salt
1 stick cold unsalted butter, cut into 1/2 inch cubes
1 tablespoon apple cider vinegar
1/4 cup ice water, plus more if needed

For the Filling

3 pounds mixed apples (such as Golden Delicious, Granny Smith and Gala), peeled and sliced 1/4 inch thick
4 tablespoons unsalted butter, melted
1/3 cup granulated sugar
1/4 cup packed light brown sugar
2 tablespoons all-purpose flour
1 tablespoon fresh lemon juice
1 teaspoon ground cinnamon
1/8 teaspoon salt

1. Make the crust: Whisk the flour, granulated sugar and salt in a large bowl. Rub the butter pieces into the flour using your fingers until pea-size pieces form. Drizzle in the vinegar and ice water; stir gently with a fork to combine. If the dough doesn't hold together when you squeeze it, add more ice water, 1 tablespoon at a time. Turn out the dough on a piece of plastic wrap and form into a disk; wrap tightly. Refrigerate until firm, at least 1 hour or overnight.
2. Roll out the dough on a lightly floured surface into a 13-inch round. Ease into a 9-inch pie plate. Trim the edges, leaving a 1-inch overhang, then tuck the overhanging dough under itself; crimp the edges with a fork. Refrigerate until firm, at least 1 hour or overnight.
3. Meanwhile, make the crumb topping: Mix the flour, brown sugar, cinnamon and salt in a medium bowl. Rub the butter into the mixture with your fingers until no longer floury and crumbs form. Freeze until ready to use.
4. Make the filling: Place a foil-lined baking sheet on the lowest oven rack; preheat to 400°. Mix the apples, melted butter, both sugars, flour, lemon juice, cinnamon and salt in a large bowl. Spoon the filling into the chilled pie crust. Pat the crumb mixture on top.
5. Bake the pie on the hot baking sheet until lightly browned, about 30 minutes. Reduce the oven temperature to 350° and bake until the apples are completely soft when pierced with a paring knife, 60 to 80 more minutes. (If the topping is getting too dark, cover loosely with foil.) Transfer the pie to a rack to cool completely.