

Apple Crumb Pie - The Best Ever!

Ingredients

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- 1 frozen (or homemade) pie crust

Topping

- 1 cup flour
- ½ cup packed brown sugar
- ½ cup white sugar
- 1 teaspoon ground cinnamon
- ½ cup butter

Filling

- 8 Granny Smith apples
- ½ tablespoon lemon juice
- ½ teaspoon lemon rind (optional)
- ⅓ cup white sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg

Instructions

1. **Preheat** oven to 450 degrees F.
2. Topping:
3. **Combine** all topping ingredients using a fork until completely mixed and crumbly.
4. Filling:
5. **Peel**, core, and **slice** apples into thin slices (approximately ⅛ inch). **Toss** apple slices with sugar, lemon juice, cinnamon, nutmeg and flour.
6. **Layer** apple slices in pie shell (it will be really full) and **pour** any leftover juice over the apples. **Top** apple slices with topping and pat it down over the apples. **Place** pie pan on a cookie sheet (they tend to drip over if really full, this will save your oven).
7. **Bake** at 450 for 15 minutes, **reduce** heat to 350 degrees and **bake** an additional 45-55 minutes. (**Poke** the center of the pie to make sure the apples are soft all of the way through).
8. Serve warm or room temperature.

