

Deep Dish Apple Crumble Pie

- Prep time 20 mins
- Cook time 40 mins
- Total time 1 hour

- *For the pie crust (yields 1, 10" crust)*
- 1 heaping cup unbleached all purpose (sub up to half with whole wheat pastry flour)
- 1/2 teaspoon salt
- 6 Tbsp cold butter (non-dairy for vegan)
- 3-6 Tablespoons cold water
- *For the filling:*
- 7 apples, cored, peeled and sliced (a mix of sweet and tart)
- scant 3/4 cup sugar
- 1 teaspoon cinnamon
- 1 Tbsp flour
- 1 Tbsp butter (non-dairy for vegan, such as Earth Balance)
- *For the crumble topping:*
- 1 cup rolled oats
- 1/2 cup almond meal
- 1/2 cup roughly chopped pecans (or just do 1 cup almond meal)
- 1/3 cup packed light brown sugar
- pinch sea salt
- 4 Tbsp cold butter (non-dairy for vegan), or sub olive oil



1. Preheat oven to 400 degrees.
2. For the crust: Mix salt in flour and cut butter into flour with a fork or pastry cutter until well blended. Add enough water until the dough scrapes away from the bowl - usually about 3-5 Tbsp.
3. Remove from bowl, mold together with hands on a well-floured surface. Form into a 1-inch thick disc and then roll out into an even circle, adding more flour if it's sticky.
4. Use the rolling pin to roll it up and lay it gently over a 10-inch cast iron skillet or pie baking dish and gently form it to the edges with your fingers. It should extend to the top of the pan but you don't have to crimp the edges or anything - we're going for rustic. Refrigerate until you're ready to add the apples.
5. Next prep the apples. Add them to the same bowl as you made the dough in and toss with sugar, cinnamon and flour. Add to pie crust and top with 1 Tbsp butter, scored into little dots or strips.
6. Next prep the topping. In the same bowl mix, add the crumble topping ingredients and mix with fingers or a pastry cutter until crumbly. Then pour it over the pie, spreading it evenly to coat. Bake at 400 for 35-45 minutes, or until the pie is warm and bubbly and the top is golden brown. If you notice the crumble top getting too brown, simply top it with foil.
7. Let rest for 30 minutes before slicing.