

# Crumb-Topped Apple Slab Pie

*Best Loved Desserts - 2013 Cookbook  
Better Homes and Gardens Magazine*

## **Servings: 25**

*2 1/4 cups all-purpose flour  
1 teaspoon salt  
2/3 cup butter-flavor shortening  
8 to 10 tablespoons cold water  
2/3 cup sugar  
1/3 cup all-purpose flour  
1 teaspoon ground cinnamon  
3 1/2 pounds (10 cups) tart cooking  
apples, peeled, cored and cut into  
1/4-inch slices*  
**CRUMB TOPPING**  
*1 cup quick-cooking rolled oats  
1 cup packed brown sugar  
1/2 cup all-purpose flour  
1/2 cup butter  
1/2 cup chopped pecans*

## **Preparation Time: 45 minutes**

### **Bake: 40 minutes**

Preheat the oven to 375 degrees.

For the pastry: in a medium bowl stir together the 2-1/4 cups of flour and the salt. Using a pastry blender, cut in the shortening until the pieces are pea size. Sprinkle one tablespoon of the cold water over part of the flour mixture. Toss gently with a fork. Push the moistened pastry to the side of the bowl. Repeat with additional cold water, one tablespoon at a time, until all of the flour mixture is moistened. Gather the flour mixture into a ball, kneading gently until it holds together.

On a lightly floured surface, slightly flatten the pastry. Roll the pastry into a 9x13-inch rectangle. Wrap the pastry around a rolling pin. unroll, into a 15x10x1-inch baking pan. Ease the pastry into the pan without stretching. Trim the pastry to 1/2-inch beyond the edges of the pan. Fold under the extra pastry even with the edges of the pan. Crimp as desired.

In a very large bowl, combine the sugar, 1/3 cup of flour and the cinnamon. Add the apples and toss to coat. Transfer the apple mixture to the pastry-lined pan, spreading evenly.

**Make the Crumb Topping:** In a medium bowl, stir together the rolled oats, brown sugar and flour. Using a pastry blender, cut in the butter until the mixture resembles coarse crumbs. Stir in the chopped pecans. Sprinkle the crumb topping on top of the apple mixture (the pan will be full).

Bake for 40 to 45 minutes or until the apples are tender. If necessary, loosely cover with foil for the last 5 to 10 minutes to prevent overbrowning.

Cool in the pan on a wire rack.

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Per Serving (excluding unknown items): 158 Calories; 5g Fat (30.5% calories from fat); 2g Protein; 26g Carbohydrate; 1g Dietary Fiber; 10mg Cholesterol; 129mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 Fat; 1 Other Carbohydrates.



*\* Percent Daily Values are based on a 2000 calorie diet.*