

Classic Apple Crumb Pie

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Servings: 8

Preparation Time: 50 minutes

Start to Finish Time: 3 hours

FOR THE CRUST

1 1/4 cups all-purpose flour

all-purpose flour (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 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, at room temperature, cut into 1/2-inch pieces

FOR THE FILLING

3 pounds mixed apples (Golden Delicious, Granny Smith, 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

MAKE THE CRUST: In a large bowl, whisk the flour, granulated sugar and salt. 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, one tablespoon at a time. Turn out the dough onto a piece of plastic wrap and form into a disk. Wrap tightly. Refrigerate until firm, at least one hour or overnight.

Roll out the dough on a lightly floured surface into a thirteen-inch round. Ease into a nine-inch pie plate. Trim the edges, leaving a one-inch overhang, then tuck the overhanging dough under itself. Crimp the edges with a fork. Refrigerate until firm, at least one hour or overnight.

MAKE THE CRUMB TOPPING: In a medium bowl, mix the flour, brown sugar, cinnamon and salt. Rub the butter into the mixture with your fingers until no longer floury and crumbs form. Freeze until ready to use.

MAKE THE FILLING: Place a foil-lined baking sheet on the lowest oven rack. Preheat the oven to 400 degrees.

In a large bowl, mix the apples, melted butter, granulated sugar, light brown sugar, flour, lemon juice, cinnamon and salt. Spoon the filling into the chilled pie crust. Pat the crumb mixture on top.

Bake the pie on the hot baking sheet until lightly browned, about 30 minutes. Reduce the oven temperature to 350 degrees.

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.