

Apple Crumble Pie

Preparation Time: 30 minutes

Baking Time: 35 minutes

Ready In: 1 hour 5 minutes

Servings: 8

Sliced apples are simply piled into a pie crust and sprinkled twice. First, it's sprinkled with cinnamon and sugar, and then with a sweet crumbly topping. Bake for 35 to 40 minutes and enjoy.



Ingredients:

- 1 (9 inch) deep dish pie crust
- 5 cups apples - peeled, cored and thinly sliced
- 1/2 cup white sugar
- 3/4 teaspoon ground cinnamon
- 1/3 cup white sugar
- 3/4 cup all-purpose flour
- 6 tablespoons butter

Directions:

1. Preheat oven to 400 degrees F (200 degrees C). Arrange apple slices in unbaked pie shell. Mix 1/2 cup sugar and cinnamon; sprinkle over apples.
2. Mix 1/3 cup sugar with flour; cut in butter until crumbly. Spoon mixture over apples.
3. Bake in preheated oven for 35 to 40 minutes, or until apples are soft and top is lightly browned.