

# Dutch Apple Pie



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Recipe by: Laura Vitale

Serves 8 to 10

**Prep Time: 20 minutes**

**Cook Time: 1 hours 0 minutes**

## Ingredients

- \_\_ 9 inch Pie Crust, homemade or store bought, fitted in a greased 9 pie plate
- \_\_ 2-1/2 lb of Apples, peeled, cored and thinly sliced (I prefer Honeycrisp Apples)
- \_\_ 1/4 cup of Granulated Sugar
- \_\_ 2 Tbsp of Lemon Juice
- \_\_ 1/3 cup of All Purpose Flour
- \_\_ 2 tsp of Cinnamon
- \_\_ 2 tsp of Vanilla Extract
- \_\_

## For the topping:

- \_\_ 1/2 cup of Brown Sugar
- \_\_ 1/2 cup of Granulated Sugar
- \_\_ 1 Stick (1/2 cup) of cold Unsalted Butter, cut into small pieces
- \_\_ 1 cup of Flour

1) In a large bowl, toss together the apples with the sugar, lemon juice, flour, cinnamon, and vanilla and set aside for 15 minutes.

2) Preheat your oven to 375 degrees, brush the surface of the pie crust with a beaten egg. Place the pie plate on a foiled lined baking sheet and set aside.

3) To make the topping, add all the topping ingredients to a bowl and using a pastry cutter cut the butter in the dry ingredients until the mixture resembles coarse crumbs.

4) To assemble the pie, gently gather handfuls of the apple mixture with your hands and squeeze out any excess moisture and place them in the prepared pie crust (discard all the liquid) then top with the coarse topping, pop it the oven (I like to bake my pies on the lower third rack in the oven) and bake for 45 minutes to an hour or until deeply golden brown. Allow to cool completely before serving.

NOTE: Just a quick mention that in the video I stated the oven temperature to be 350 degrees and I meant to say 375. Sorry about that, looks like I needed an extra cup of coffee that day!

