

Nana's Apple Pie

Ingredients

Pie Crust:

- 1 Cup All Purpose Flour
- ½ Tsp Salt
- 1/3 Cup + 1 Tbls Butter
- 3-4 Tbls Ice Water

Pie Filling

- 7 Cups Apples peeled, cored and sliced into ¼ inch slices
- 1 Tbls fresh Lemon Juice
- ½ Cup sugar
- ½ Cup All Purpose Flour spooned & leveled
- 1 ½ Tsp ground Cinnamon
- ¼ Tsp ground Nutmeg
- ¼ Tsp ground Cloves

Crumb Topping

- 1 Cup All Purpose Flour spooned & leveled
- ¾ Cup packed light or dark brown sugar
- 1 Tsp ground Cinnamon
- ½ Cup Butter cubed

Cooking Instructions

Crust

1. In mixer, add flour, salt and cubed butter
2. Beat on medium until you have small pea sized crumbs. (note: some larger crumbs are ok)
3. Add 1 Tbls ice water at a time (you may not need all) and gently mix it in until the dough starts to come together. Turn the dough out until a lightly floured surface and pack it into a ball. Flatten into a disc and wrap tightly with plastic wrap and refrigerate for at least one hour or overnight.
4. Remove the pie crust from the refrigerator and unwrap it. Roll the dough out to 12" diameter, transfer the dough into a 9" pie pan, gently fit it in, trim any excess dough and decorate the edges. Transfer to the refrigerator while you prepare the filling and crumb topping.

Pie Filling

5. Adjust your oven rack to the lower third position. Preheat the oven to 400°.

6. Add the sliced apples and lemon juice to a large mixing bowl and toss until well combined. Set aside.
7. In a separate mixing bowl, whisk together the sugar, flour, cinnamon, nutmeg and cloves until well combined. Pour over the sliced apples and mix until the apples are fully coated with the dry ingredients. Set aside for 15-20 minutes while preparing the crumb topping.

Crumb Topping

8. Add flour, brown sugar and cinnamon to a large mixing bowl and whisk until well combined. Add cubed butter and cut it into the mixture with a pastry cutter or fork until the mixture starts to come together and it crumbly.

Assembly of the pie

9. Remove the pie crust from the refrigerator. Using a slotted spoon, scoop the filling into the pie crust (making sure to leave some of the juice in the bowl). Spread the filling around into one even layer.
10. Sprinkle Crumb topping over the apples and spread evenly over the top.
11. Bake in the lower third of the oven at 400° for 20 minutes, then reduce the oven temperature to 350° and bake for an additional 45 minutes or until the top of the pie is golden brown and the filling is bubbling. You may also cover the edges of the pie with aluminum foil to prevent it from browning too much before it's finished baking.
12. Once the pie is done baking, remove it from the oven and place on a wire rack to cool completely.
13. Once cooled slice and enjoy.

Notes:

Storage instructions: Once the pie has cooled completely, cover it tightly and store at room temperature for up to two days or in the refrigerator for up to four days.

Reheating individual slices: microwave for 20-30 seconds.

Freezing instructions: This pie will freeze well for up to 3 months. Once the pie has cooled completely wrap it tightly with plastic wrap and store it in a large freezer bag. When you are ready to enjoy the pie, place it on the counter at room temperature.

Apples: I recommend using a mix of sweet and tart apples. I used honey crisp and Granny Smith apples, but other good options would be Fuji or Pink Lady.