

Dutch Apple Pie

Recipe courtesy of ohiosoutherner.com

INGREDIENTS (8 SERVINGS)

Single Pie crust

Apple Filling

- 2 tbsp butter
- juice and zest of 1/2 lemon (2 tbsp)
- 5 lbs. apples
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/3 cup flour
- 1 1/2 tsp cinnamon
- 3/4 tsp nutmeg
- 1/2 tsp cardamom
- 1/2 tsp kosher salt
- 1 tsp vanilla

Sugar Crumble

- 1 1/2 cups flour
- 1/3 cup sugar
- 3/4 cup brown sugar
- 1/2 tsp kosher salt
- 3/4 cup butter, melted



DIRECTIONS

1. Peel and core 5 pounds of apples. It is best to use a mix of apples for the best flavor. I always use approximately 2 pounds of Granny Smith apples, 1.5 pounds of Honeycrisp apples and 1.5 pounds of Ambrosia, Pink Lady or Golden Delicious apples. Slice the apples thin. Approximately 1/8 in. pieces.
2. Mix the lemon zest and juice in the apples to keep them from browning.
3. Mix the sugars, flour, spices and salt in with the apples.
4. Melt the 2 tbsp butter in a large skillet with a lid and add the apple mixture. Cook over medium low heat until the apples are tender. Use the lid to keep in the moisture but keep an eye on the filling and stir gently every 5 minutes to keep from burning the apples.
5. Remove the apples from the heat and stir in the vanilla.

6. Transfer the filling to a container and cool to room temperature. A sheet pan helps cool the mixture quickly. If you have the time, place the filling in a covered bowl and place it in the fridge. It can be used up to two days later.
7. Mix the sugar crumble flour, sugars and salt in a small bowl. Pour over the melted butter. Mix well. It should look like wet sand. Place it in the fridge till ready to use.
8. Preheat the oven to 425 degrees F. Place a sheet pan in the oven too.
9. When the apple pie filling is cool and the pie shell is prepared, pour the filling into the crust.
10. Remove the crumble from the freezer and break it up with your fingers or a fork. Sprinkle half of it on the filling. Save the remaining crumble and place it back in the fridge.
11. Place the pie on a baking sheet and let it bake for 15 minutes at 425 degrees F.
12. Make a shield of aluminum foil for the edge of the pie.
13. After baking for 15 minutes, reduce the oven temperature to 350 degrees F. Don't open the oven. Bake for 10-12 minutes
14. Remove the pie from the oven and add the remaining crumble to the pie. Place the shield on the crust to keep it from getting too dark.
15. Return the pie to the oven and continue baking for an additional 25-30 minutes. Remove the shield and bake an additional 5-10 minutes if the crust and crumble needs to be a little more brown.
16. Remove the pie from the oven and let cool on a wire rack for approximately 4 hours. Don't be tempted to slice it early. It will be too runny.
17. Serve with vanilla ice cream and/or caramel sauce.