

Apple Crumb Pie

By: Willie Mae Smith

A wonderful recipe that we had at Willie Mae's snack and Jam.

filling

6 cups apples (i like granny smith)

1 9" frozen pastry shell

2/3 c sugar

1 tsp cinnamon

1/4 cup flour

crumb topping

3/4 c sugar

1 c flour

6 Tbsp butter, cut into chunks (chilled)

1. Peel, pare and slice the apples thinly. Mix the 2/3 cup sugar, 1 tsp cinnamon, 1/4 cup flour, and mix with apple slices. Arrange the slices in the pastry shell.



This is probably the best part of the whole pie process. You mix the apple slices with sugar and cinnamon in a big bowl. Then, you sit around and eat a bunch of the slices and pretend like it never happened before arranging the rest in a pie crust. at the bottom of the bowl, the apple juice, along with the sugar and cinnamon, forms a delicious syrup. It's

really tempting to just drink this syrup, but if you're feeling less gluttonous, you can just pour it over the apple slices.



2. In a separate bowl, combine the 3/4 cup sugar and 1 cup flour. Cut in the cold butter chunks until crumbly. You can do this with a few quick pulses in a food processor or just using your hands to combine. Sprinkle the topping over the apples.

3. Bake the pie on a baking sheet in a preheated 400F oven

for 35-40 minutes or until the topping is golden brown. Remove and cool on a rack for about an hour before serving.

Apple Crumb Cobbler is the same except omit bottom pastry and place in a 9X12 Pyrex dish.

Serve HOT with Blue Bell Vanilla Ice Cream !