

Dutch Apple Pie

Ingredients:

1/3 cup sugar
1/3 cup brown sugar
1/4 cup flour
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 teaspoon salt
6 apples
1/2 lemon, juiced
9" or 10" pie shell
3/4 cup flour
1/3 cup brown sugar
5 tablespoons cold butter, cubed



Directions:

Combine sugar, 1/3 cup brown sugar, 1/4 cup flour, cinnamon, nutmeg and salt in a bowl and set aside.

Peel, core and slice apples, place in a large bowl and sprinkle with lemon juice.

Stir dry mix into apples and pour into pie shell.

Combine 3/4 cup flour, 1/3 cup brown sugar and butter in food processor and pulse just until crumbs form. Sprinkle evenly over top of apples in shell.

Bake 55-60 minutes in 375 degree oven. If crust browns too deeply, cover edges with foil for the last few minutes of baking.

<https://www.hgtv.com/outdoors/gardens/garden-to-table/dutch-apple-pie-recipe>