## Apple Pie with Crumb Topping

| Filling Ingredients | $\mathbf{1}$ pie | $\mathbf{2}$ pies |
| :--- | :---: | :---: |
| Baking apples, peeled and sliced | 6 c | 12 c |
| Sugar, granulated | 0.75 c | 1.5 c |
| Flour, all-purpose | 0.25 c | 0.5 c |
| Cinnamon | 1.5 tsp | 3 tsp |
| Nutmeg | 0.5 tsp | 1 tsp |
| Salt | dash | 2 dash |
| Crust for single-crust pie | 1 | 2 |
|  |  |  |
| Topping Ingredients |  |  |
| $\quad$ Flour, all-purpose | 1 c | 2 c |
| Sugar, brown | 0.5 c | 1 c |
| Butter, unsalted | 0.5 c | 1 c |

## Directions

$\square$ Heat oven to 350 degrees.
Combine topping ingredients using a fork or pastry blender. Set aside.
Combine filling ingredients in medium bowl. Pour into prepared, unbaked pie shell.
Spread topping over top of apples.
Place on foil-lined baking sheet in lower third of oven.
Bake until topping is bubbling and golden, about one hour.

