

THE BEST APPLE CRUMBLE PIE
RECIPE EVARRRR <-- CAN YOU TELL
THAT I'M EXCITED?! SO GOOD!!



ENJOY

APPLE CRUMBLE

PREP TIME

25 mins

COOK TIME

55 mins

SERVINGS

8 - 10

PIE CRUST

Pie Crust

1 1/2 cups of all purpose flour

1/4 tsp salt (you may omit this)

2 tsp sugar

1/2 cup canola oil or melted unsalted butter

2 tbsp milk

That's it, that's all...mix it all together in your pie pan and pat it down with your hands.

APPLE PIE FILLING

4 cups apples or more!

1/3 cup sugar

2 tbsp flour

1/2 tsp cinnamon

1 tbsp butter

2 tbsp lemon juice

Peel the apples and cut them up into bite size pieces. Mix together the sugar, flour, cinnamon, butter, and sprinkle over apples. Pour lemon juice over all.

PS. I sometimes DOUBLE the pie filling ingredients, for a super full pie dish.

APPLE CRUMBLE TOP

3/4 cup brown sugar

3/4 cup flour

1/3 cup butter

pinch of salt

pinch(or a wild crazy bunch) of cinnamon

Mix the topping ingredients together.

Sprinkle over apples.Bake in 350°F oven for about 55 minutes.

~Or~

Do what I do.I keep checking it, admiring it, and when it smells good, I take it out of the oven.