

LEG Up!

Learning Experience Goals

Apple Crumble Pie

Ingredients

- 1 (9 inch) pie shell
- 6 cups thinly sliced apples
- 1/2 cup white sugar
- 2 tablespoons all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg (optional)

Topping

- 3/4 cup (175 mL) quick cooking oatmeal (not instant)
- 1/3 cup (75 mL) all-purpose flour
- 1/3 cup (75 mL) brown sugar
- 1/2 tsp (2 mL) cinnamon
- 1/4 cup (50 mL) cold unsalted butter, cut into cubes



Directions

Step 1: Preheat oven to 375 degrees F (190 degrees C). (Skip this step if you are freezing your pie)

Step 2: Peel and thinly slice the apples.

Step 3: Place sliced apples in a large bowl. Mix together white sugar, flour, cinnamon and nutmeg.

Step 4: Sprinkle mixture over apples and toss until apple slices are evenly coated.

Step 5: Transfer mixture into pastry shell.

Step 6: In a small bowl, mix together 1/2 cup flour and brown sugar. Cut in butter until mixture is crumbly.

Step 7: Sprinkle mixture over apple filling.

Step 8: Bake in preheated oven for 30 - 40 minutes on a parchment lined baking sheet until top is golden brown, apples are soft and filling is bubbly. Cool on a wire rack.

Freezer Instructions: Place the pie in a large Ziploc bag and place in the freezer ensuring it sits level in the freezer. Add extra time to pie baking time if it is frozen (60-90 minutes.)

Kitchen items you will need:

