

DNU - Apple Crumble Pie

with Pecan Streusel



2 Servings

What we send

- 10 oz all purpose flour ¹
- 5 oz granulated sugar
- 1 lemon
- 5 Granny Smith apple
- 5 oz dark brown sugar
- ¼ oz pie spice blend
- 3 oz oats
- 1 oz pecans ¹⁵
- ¼ oz chia seeds

What you need

- 16 Tbsp butter, chilled ⁷
- 1½ tsp kosher salt

Tools

Cooking tip

Pro tip: keep __pie__ in the oven as long as you can without burning it. No one likes a soggy bottom!

Allergens

Wheat (1), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep apples

Juice 1 tablespoon lemon juice into a large bowl. Peel apples, halve, and discard core; cut apples into ¾-inch slices. In bowl with lemon juice, toss to combine apples, ¼ cup granulated sugar, half of the brown sugar, 2 teaspoons pie spice, 2 tablespoons flour, 1 teaspoon vanilla, and ½ teaspoon salt. Cover and set in the fridge to chill (apples will release liquid while they rest).

4. Roll pie dough

Place dough in a 9-inch pie plate, fold overhang under, and crimp edges. Transfer to fridge to chill while preparing the **filling**.

Use a colander or fine mesh sieve to strain apple liquid into a small saucepan, gently pressing apples; return apples to bowl.

Add 2 tablespoons butter to saucepan and set over medium heat.

2. Make pie dough

In a medium bowl, combine **1¼ cups flour, 2 tablespoons granulated sugar, and ½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces; add to bowl and toss to coat. Use your fingers to press butter into flour until it resembles small peas.

Sprinkle **¼ cup cold water** over **flour-butter mixture**. Stir **dough** until just combined, then knead into a shaggy ball.

5. Make apple caramel

Cook liquid, stirring constantly, until very thick (the texture of caramel sauce) and slightly darkened, 3-5 minutes. Return caramel to bowl with apples along with 1½ tablespoons flour; toss to coat.

Melt **8 tablespoons butter** in a medium bowl. Coarsely chop **pecans**. To bowl with butter, add pecans, oats, chia seeds, **remaining brown sugar, ⅔ cup flour, and __½ teaspoon salt**.

3. Finish pie dough

Pat dough into a 4-inch wide disk, about ¾-inch thick. Wrap in plastic wrap and refrigerate until firm, at least 4 hours (or preferably overnight).

Once **dough** has chilled, preheat oven to 375°F with a rack in the bottom position. Place a rimmed baking sheet in oven to preheat as well. Lightly **flour** (reserve ¾ cup flour for later) a work surface and roll out dough to a 12-inch round.

6. Finish & serve

Transfer **apple filling** to chilled **pie shell**, then spoon **crumble** evenly over top.

Place **pie** on preheated baking sheet and bake on bottom rack until **crumble top** is golden and **crust** is very well browned on the bottom and sides, about 90 minutes. Tent pie with foil after 45 minutes to keep top from over-browning. Cool completely on a wire rack before slicing. Enjoy!