



## Peak Season! Apple Crumble Pie

with Pecan Streusel



3h



2 Servings

With a flaky buttery crust on the bottom and a crunchy pecan streusel on top, choosing between a pie and a crumble has never been easier—choose both! Our homemade dough holds a sliced apple filling that we sweeten by making a spiced caramel sauce, while toasted pecans, oats and chia seeds make an addictive brown sugar-streusel topping. With a little advance planning, you can enjoy two desserts in one! (Serves 8)



## What we send

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

## What you need

- vanilla extract
- kosher salt
- 1 c butter <sup>7</sup>

## Tools

- rimmed baking sheet
- 9-inch pie plate
- colander or sieve
- small saucepan
- aluminium foil

## Cooking tip

It's peak season for apples, which means they're at their most delicious!

## 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 540kcal, Fat 27g, Carbs 70g, Protein 6g



### 1. Prep apples

Peel **apples**; halve and discard cores. Cut into ¾-inch slices.

Squeeze **1 tablespoon lemon juice** into a large bowl. Add **apples, ¼ cup granulated sugar, ¼ cup brown sugar, 2 tablespoons flour, 2 teaspoons pie spice, 1 teaspoon vanilla**, and **½ teaspoon salt**. Toss to combine. Cover and chill in fridge (apples will release liquid while they rest).



### 4. Crimp dough, strain apple

Place **dough** in a 9-inch pie plate, fold overhang under, and crimp edges. Let chill in fridge.

Use a colander or sieve to strain **apple liquid** into a small saucepan, gently pressing **apples**. Return apples to bowl.



### 2. Make pie dough

In a medium bowl, combine **1 ¼ cups flour, 2 tablespoons granulated sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces; add to bowl and toss. Use your fingers to press butter into flour until it resembles small peas. Sprinkle **¼ cup cold water** over top. Stir **dough** until just combined, then knead into a shaggy ball.



### 5. Make filling & streusel

To saucepan with **apple liquid**, add **2 tablespoons butter**. Stir constantly over medium heat until thick like caramel and darkened, 3-5 minutes. Pour into bowl with **apples**; add **1 ½ tablespoons flour**. Stir to coat.

Coarsely chop **pecans**. Add to a large bowl with **oats, chia seeds, ⅔ cup flour, ½ cup melted butter, ¼ cup brown sugar**, and **½ teaspoon salt**.



### 3. Chill & roll out dough

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

When dough has chilled, preheat oven to 375°F with a rimmed baking sheet on a rack in the lower third. Lightly **flour** a work surface and roll out dough to a 12-inch round.



### 6. Finish & serve

Transfer **apples** to **pie dough**, then spoon **pecan streusel** over top. Place on preheated baking sheet. Bake on lower oven rack until streusel is golden and **crust** is very well browned on the bottom and sides, about 90 minutes total. After 45 minutes, tent **pie** with foil to keep top from over-browning.

Cool **pie** completely on a wire rack before slicing. Enjoy!