

Apple Crumble Pie



Rated: ★★★★★

Submitted By: LEHOUX

Photo By: SavedByGrace

Prep Time:

30 Minutes

Cook Time:

40 Minutes

Ready In: 1 Hour

10 Minutes

Servings: 8

"Yummy variety of apple pie that is quick and easy. It was a hit with my boyfriend's pals in university whenever I made this favorite!"

INGREDIENTS:

1 (9 inch) deep dish pie crust

5 cups apples - peeled, cored and thinly sliced

1/2 cup white sugar

3/4 teaspoon ground cinnamon

1/3 cup white sugar

3/4 cup all-purpose flour

6 tablespoons butter

DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C.)
2. Arrange apple slices in unbaked pie shell. Mix 1/2 cup sugar and cinnamon; sprinkle over apples.
3. Mix 1/3 cup sugar with flour; cut in butter until crumbly. Spoon mixture over apples.
4. Bake in preheated oven until apples are soft and top is lightly browned, about 40 minutes.

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Country Apple Dumplings



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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

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