



# Noreen's Kitchen

## Deep Dish Apple Crumb

### Slab Pie

#### Ingredients

1 double pie crust recipe  
7 or 8 medium Granny Smith Apples  
3/4 cup granulate sugar  
1 tablespoon apple pie spice  
1/2 cup all purpose flour  
2 tablespoons lemon juice

#### **Streusel**

1 stick (1/2 cup) cold butter, cubed  
1 cup packed brown sugar  
2 cups all purpose flour

#### Step by Step Instructions

Roll out the pie crust and press into a 9 x 13 pan or baking dish. Place in the refrigerator while preparing the filling.

Preheat oven to 375 degrees.

Peel, core, thinly slice and quarter the apples. Place in a large bowl.

Squeeze lemon over apples.

Add flour, sugar and apple pie spice to the apples and toss well to coat, being sure to distribute all the ingredients evenly.

Pour the apple filling into the pie crust. Arrange evenly making sure there are not large gaps.

For the streusel, mix the cubed, cold butter, brown sugar and 1 cup of flour together with your hands until it forms a soft mixture that feels like soft dough.

Add remainder of flour and continue to mix with your hands rubbing the mixture in between your palms until the mixture looks like wet sand. The mixture is ready when it will hold it's shape when press together in your hand yet easily broken when pressed further.

Spread streusel evenly over the top of the apple filling. I like to press the streusel together to make larger and smaller nuggets and crumbs that will bake into crispy goodness in the oven.

Bake pie for 60 minutes total. Place a piece of aluminum foil over the baking dish after a half hour to ensure the top does not get too brown or overcooked.

Remove pie from oven and allow to cool completely before cutting and serving.