

Life With Lovebugs



Ingredients:

Refrigerated, pre-made pie crust

Apple Filling:

1/4 c sugar
2 tbsp all-purpose flour
1/4 tsp cinnamon
1 tbsp vanilla extract
2 lbs Granny Smith apples (peeled, cored & thinly sliced)

Streusel Topping:

1/2 c all-purpose flour
1/2 c packed brown sugar
1/4 tsp cinnamon
5 tbsp unsalted butter, chilled and cut into small pieces

Directions:

Filling:

Combine sugar, flour, cinnamon and vanilla in a large bowl. Add apples and stir until apples slices are coated. Place the pie dough in a 9" pie pan, trim edges if needed. Spoon in apple mixture and move the slices around until they fit into the pan, filling in gaps.

Streusel:

Combine the flour, brown sugar, and cinnamon in a bowl. Cut the butter into the mixture either by using a food processor, on low with short pulses or by hand with a knife. When done, you will have crumbles of topping.

Sprinkle the topping mixture evenly over the apples and bake at 375 degrees for 45-50 minutes, or until the topping is golden brown. Cool on a wire rack.