

Governor Tryon's Humble Crumble Apple Pie

A lightly sweet pie in a crisp, flaky crust and topped with a rich, nutty streusel.

9" pie - Serves 8

Crust:

- All-Purpose Flour - 1½ C
- Salt - ½ tsp
- Butter, cubed - ½ C
- Ice Water - 3 Tble
- Lemon Juice - 1 tsp

Filling:

- Apples - 3 lbs (about 7 medium)
- Lemon Juice - 1 Tble
- Brown Sugar, packed - ¼ C
- Sugar - ¼ C
- Cornstarch - 2 tsp
- Butter, diced - 2 Tble
- Cinnamon - 1 tsp
- Nutmeg, freshly ground - ¼ tsp
- Salt - ¼ tsp

Crumble Topping:

- Walnut or Pecan Halves - ½ C
- Brown Sugar - 3 Tble
- Cinnamon - ½ tsp
- All-Purpose Flour - ½ C
- Butter, melted - ¼ C
- Vanilla Extract - ½ tsp
- Salt - ¼ tsp

Crust: Combine the flour, salt and half the butter in the bowl of a food processor and process for 10 seconds. Add the remaining butter, and pulse 2-3 times, until the butter is in pea-sized lumps.

Sprinkle the water and lemon juice over top and pulse 4 or 5 times until the dough holds together when pinched.

Pour the mixture onto a large sheet of plastic wrap, gather and flatten it into a disc, wrap tightly, and refrigerate for at least 1 hour, and up to 2 days.

Filling: Peel, core and chop the apples into ½” wedges. Toss in a large bowl with the rest of the filling ingredients, and set aside to macerate for about 1 hour.

Crumble Topping: Combine the nuts and sugar in the bowl of a food processor and pulse 5-7 times, until the nuts are coarsely chopped. Add the remaining crumble ingredients and pulse until coarse and crumbly. Set aside.

Assemble the pie: Move the rack to the bottom position and preheat the oven to 425° F.

Remove the dough from the refrigerator and allow to soften, if necessary, for 10 minutes. On a lightly floured board, roll out the dough to a 12-13” circle. Transfer the dough to a 9” pie plate, and fold the excess under so that the edges are a double thickness. Crimp with your fingers or fork.

Mound the apple filling into the prepared pie shell, pouring the juices evenly over the top. Cover lightly with foil brushed with butter, and bake on the bottom rack for 1 hour.

Remove the pie from the oven, reduce the heat to 375° F and discard the foil. Top the pie evenly with the crumble topping and return to the oven for 15 minutes, until the apples are tender and the crust and topping are golden brown.

Cool completely and serve with ice cream and caramel sauce...or, if you prefer, all by itself.

Ith gu leòir! (Eat Plenty)

Notes:

- To make the crust by hand, combine the flour, salt and butter in a bowl and use a fork, pastry blender or your fingers to break the butter into pea-sized lumps and blend with the flour. Add the water and lemon juice, and mix quickly with a fork to moisten the dough evenly. Proceed as directed to wrap and refrigerate the dough.
- Gala, Golden Delicious, Pink Lady and Pippin are some of my favourite apples to use in baking. Firm fleshed apples in the semi-sweet to tart range are best.