



Crumb Topped Apple Pie

Ingredients:

1 unbaked (9inch) pastry shell

For crumb topping:

$\frac{1}{2}$ c. all-purpose flour

$\frac{1}{3}$ c. sugar

$\frac{1}{3}$ c. butter or margarine, softened

For filling:

$\frac{1}{2}$ c. sugar

$\frac{1}{2}$ c. firmly packed brown sugar

2 T. All purpose flour

$\frac{1}{4}$ t. Ground cinnamon

$\frac{1}{4}$ t. Ground nutmeg

$\frac{1}{8}$ t. Ground allspice

$\frac{1}{8}$ t. Ground ginger

2 t. Grated orange rind

1 T. Orange juice

7 medium cooking apples, peeled, sliced, cored

Method:

For crumb topping:

Combine flour and sugar in a small mixing bowl; cut in butter with a pastry blender until mixture resembles coarse meal. Set aside.

For filling:

Combine sugar, brown sugar, flour, spices, orange rind, and juice in a large bowl. Add apples, tossing lightly to coat evenly. Spoon apple mixture into pastry shell. Sprinkle reserved crumb topping evenly over apples. Bake at 425° for 10 minutes. Reduce heat to 350° and bake for 40 to 50 more minutes. Cool before slicing. Makes one 9-inch pie.

From Carpinito Brothers Farm, Kent, WA