



Dutch Apple Pie



Prep	Total	Ingredients	Servings
25 MIN	4 ^{HR} 20 MIN	12	8



Ingredients

Crust

- 1 crust from 1 box (14.1 oz) refrigerated Pillsbury™ Pie Crusts (2 Count), softened as directed on box

Filling

- 6 cups sliced cored peeled apples
- 1/3 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 1 tablespoon lemon juice

Topping

- 1/3 cup cold butter
- 3/4 cup all-purpose flour
- 3/4 cup packed brown sugar
- 1/2 teaspoon ground cinnamon

Steps

- 1 Place piece of foil on oven rack below middle rack to catch drips. Heat oven to 400°F. Place pie crust in 9-inch glass pie plate as directed on box for One-Crust Filled Pie.
- 2 In large bowl, toss Filling ingredients until evenly coated. Spoon into crust-lined pie plate, mounding apples toward center.
- 3 In medium bowl, mix Topping ingredients, using pastry blender or fork until crumbs form. Sprinkle over apples.
- 4 Bake 45 to 55 minutes or until pie crust and crumb topping are deep golden brown and filling begins to bubble. After 15 minutes of baking, cover top of pie and crust loosely with foil to prevent excessive browning. Transfer to cooling rack. Cool at least 3 hours before serving.

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