

Dutch Apple Pie

Ingredients

- 1 Pie Crust
- 1 T Lemon Juice
- 3/4 c Sugar
- 1/2 c Brown Sugar
- 3 T Flour (plus 3/4 cup)
- 6 c Pink Lady Apples (peeled, cored, sliced)
- 2 1/4 t Cinnamon
- 1/2 t Ground Ginger
- 1/4 t Nutmeg
- 1/3 c Butter (room temperature)

Instructions

1. In a large bowl, mix sliced apples, lemon juice, 1/2 cup sugar, 1/4 cup brown sugar, 3 tablespoons flour, 2 teaspoons cinnamon, ginger, and nutmeg.
2. In a medium bowl, with a pastry blender mix 3/4 cup flour, 1/4 cup sugar, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, and butter until coarsely crumbled.
3. Preheat oven to 375°F. Take chilled pie crust out of fridge and roll out into a 13" circle. Fit pie crust into a 9" pie plate. Roll the edges under to form a lip and crimp around.
4. Add apples to the pie crust in an even layer and sprinkle the topping evenly over apples. Place pie on the last rack of the oven. Bake at 375°F for 70 minutes.
5. Let the pie cool for an hour before slicing,

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serve with whipped cream or ice cream.