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## Cinnamon Crumble Apple Pie

Bon Appétit | October 2003

A thick layer of finely textured crumb topping crowns a tall mound of apple filling.

ingredients

### Crust

1 1/3 cups all purpose flour

*1/2 cup flour 1/2 c. rolled oats*

1/2 teaspoon salt

1/2 teaspoon sugar

1/4 cup (1/2 stick) chilled unsalted butter, cut into 1/2-inch cubes

1/4 cup frozen solid vegetable shortening, cut into 1/2-inch cubes

3 tablespoons (or more) ice water

1/2 teaspoon apple cider vinegar

### Filling

3 1/4 pounds Granny Smith apples, peeled, cored, sliced 1/4 inch thick

2/3 cup sugar

2 tablespoons all purpose flour

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## Cinnamon Crumble Apple Pie (Continued)

2 teaspoons ground cinnamon

2 tablespoons unsalted butter, melted

### Topping

1 cup all purpose flour

1/2 cup sugar

1/4 cup (packed) golden brown sugar

1 1/2 teaspoons ground cinnamon

1/2 teaspoon salt

6 tablespoons chilled unsalted butter, cut into 1/2-inch cubes

Vanilla ice cream

preparation

### For crust:

Mix flour, salt, and sugar in large bowl. Add butter and shortening; rub in with fingertips until coarse meal forms. Mix 3 tablespoons ice water and vinegar in small bowl to blend. Drizzle over flour mixture; stir with fork until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; refrigerate 30 minutes.

Position rack in center of oven and preheat to 400°F.

Roll out dough on lightly floured surface to 12-inch round.

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