

## Dutch Apple Crumb Pie

Position one of the oven racks in the center and preheat the oven to 375° F

### Filling:

6 Granny apples (2 1/4 lbs)  
1 tablespoon of lemon juice  
3 tablespoons of natural sugar (one can also use regular granulated sugar)  
A pinch of cinnamon  
1/2 cup of raisins

Peel, core and cut the apples in small pieces into a bowl. As you go, sprinkle the lemon juice over the apples preventing them from turning brown. Transfer the cut apples into a large enough saucepan and add the remainder ingredients. Cover the pan and over medium heat, stirring occasionally, cook the mixture until the apples are tender, approximately 10 to 15 minutes. In the mean time you can start mixing the dough.

When the apples are tender, remove from the stove, leave the cover of the pan and let mixture cool. You will notice some juice at the bottom of the pan when you stir the mixture. However, while cooling, the juice will absorb back into the apples. Keep on stirring occasionally.

### Dough:

2 and 1/3 cups of white all-purpose flour  
2/3 cup of granulated sugar  
2 1/3 teaspoons baking powder  
1 skimpy teaspoon salt  
2/3 skimpy teaspoon baking soda  
1 stick and 6 tablespoons unsalted butter (melted and somewhat cooled)  
1 egg, slightly beaten

Use a mix master with the dough hook.

Put all dry ingredients in the mixing bowl. Turn the mixture to “stir” and mix the dry ingredients until mixed.

Add slowly the slightly beaten egg and the melted butter.

Process the dough on a low speed until it becomes crumbly.

Press half of this mixture into a 24 cm deep-dish pie plate. Push it down at the bottom and up the sides of the pie plate.

Fill the crust with the cooled apple filling and **crumble** the rest of the dough on top.

Assemble the Miracle Baker according to the directions and press the assembled Miracle baker gently into the apple pie. Using a potholder if necessary.

Bake the pie in a preheated oven at 375° F for approximately 40 minutes or until golden brown.

Let the pie cool on a rack. When cooled, run a paring knife along the walls and into the corners of the Miracle Baker and gently lift the Miracle Baker by the extensions of part one, out of the pie.

Serve as it is, or with a little whipping cream.

This apple crumb pie freezes well. You can just serve few pieces and freeze the remainder for later consumption.

This crumble pie may also be filled with any of the store bought pie fillings, instead of this homemade apple filling.

To be honest, I have never tried this. I always made the apple filling!

This recipe is translated out of a Dutch Cookbook “Groot en Klein Gebak” (Large and Small Pastries) – ISBN - # 90 210 14122 (1989)

It is delicious!