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Verrill Farm Apple Pie with Crumb Topping

INGREDIENTS for 3 single 9" pie shells:

- 2 1/4 cups flour
- 1/4 cup sugar
- 1/2 tsp salt
- 8 oz cold butter, cut up
- 1/4 cup cold water

PROCESS:

Process flour, sugar, salt and butter until butter is the size of coarse crumbs.

Add water and pulse until dough begins to come together.

Roll out dough & place in pie pan.

If not using all of the dough, it may be wrapped and kept in freezer for several months.

Apple pie filling

INGREDIENTS:

- 7 cups apples - peeled & sliced
- scant 1/2 cup of sugar
- 2 Tbs flour
- 1/2 tsp cinnamon
- pinch of nutmeg

PROCESS:

Mix ingredients and put in uncooked 9" pie shell.

Cover with 2 cups of crumb topping.

Crumb Topping for one pie plus a little extra

INGREDIENTS:

- 1 1/2 cups flour
- 6 Tbs granulated sugar
- 6 Tbs brown sugar
- 6 oz cold butter, cut up

PROCESS:

Process all ingredients until coarse crumbs form. Do not over process. Measure about 2 cups of this topping on top of one 9" - 10" pie. Extra topping can be refrigerated for future use.

Cook pie in preheated 375°F oven for 1 hour or until fruit is bubbling around the edges.