

CRUSTLESS APPLE CRUMB PIE

By: Simply Creative Chef Rob Scott

Ingredients:

2 tablespoons granulated sugar
1 tablespoon all-purpose flour
1/8 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 1/2 peeled and thinly sliced Granny Smith apples
1 tablespoon lemon juice

Crumb Topping:

1/2 cup all-purpose flour
1/3 cup granulated sugar
4 tablespoons butter, chilled (1/2 stick)

Directions:

- Preheat oven to 375 degrees F
- In a small bowl. Combine sugar, flour, nutmeg, and cinnamon
- Add spice mixture to apples and toss
- Spoon apples into a 7-inch pan
- Sprinkle with fresh lemon juice and set aside
- Crumb Topping
- In a bowl, combine flour, sugar, and butter
- Mix with hands until crumbly
- Sprinkle crumbs evenly over apples
- Bake for 45 minutes until topping is golden
- Remove pan to wire rack to cool