

Apple Pie with Streusel Topping

Streusel Topping

<u>Ingredients</u>	
Unsalted Butter, room temperature	4 ounces
Granulated Sugar	2 ½ ounces
Brown Sugar	2 ounces
Ground Cinnamon	To Taste (Up to ¼ ounce)
All-Purpose Flour	7 ½ ounces

1. Combine dry ingredients and then place butter in the dry ingredients.
2. Begin to work the butter, by hand, into the flour. This is done through a process called the **Rubbing** method or **Biscuit** method. Take your hands and scoop up a handful of dry ingredients and shortening. Press your hands together, flattening the fat, and then rub one hand away from you. **Do not** continuously rub back and forth – this will cause the fat to melt resulting in undesirable qualities. Rotate the bowl 90 degrees. Stop rubbing once the dough has reached mealy flake – pea size pieces of butter. You should be able to pack the streusel in your hands into small clods.

Apple Filling

Ingredients	Standard Recipe	Lots of Apples Recipe
Prepared Pie Shell, unbaked	1	
Apples	1# 3 ounces	2# 6 ounces
Granulated Sugar	2 ounces	4 ounces
Brown Sugar	2 ounces	4 ounces
Cinnamon	To Taste (1/8 ounce – ¼ ounce)	To Taste (1/8 ounce – ¼ ounce)
Oranges, zest and wedge for juice	¼ of an orange	½ of an orange
Lemons, zest and wedge for juice	¼ of a lemon	½ of an orange
Butter	1 – 2 ounces	2 – 4 ounces
Cornstarch	½ ounce	1 ounce
Water	1 ½ ounces	3 ounces

1. Peel and cut apples into bite sized pieces.
2. Combine the sugars, cinnamon, orange and lemon zest, and orange and lemon juice together in a bowl.
3. Combine cornstarch and water together, whisk until cornstarch is dissolved. Adding some of the sugar and stirring before adding the water can help make it easier to stir.
4. Melt the butter on the stove on med-high to high heat.
5. When apples have heated up, add the sugar mixture. Stir well. Bring to a boil.
6. Add the cornstarch mixture and boil for up to 3 minutes – If a skin starts to form at the bottom of the bottom reduce heat or remove from stove.
7. Fill prepared pie shell with apple filling.
8. Top with streusel topping using mealy parts to cover the pie and packed streusel to add some texture.
9. Bake at 400-425 degrees F for about 30 minutes or until the filling bubbles.