

Sweet, Spiced, and Perfectly Crumbly: My Favorite Dutch Apple Pie Recipe

There's something about a slice of



OVEN
375°F

TIME
15 min

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INGREDIENTS

You'll Need (Serves 8 | Prep Time: 15 minutes | Bake Time: 50 minutes)

For the Crumb Topping: 1/2 cup old-fashioned oats
1/2 cup all-purpose flour 1/4 cup unsalted butter,
cold and cut into small pieces 1/4 cup chopped
walnuts (optional) How I Make Dutch Apple Pie (:

DIRECTIONS

1. Step-by-: Step)
2. Preheat and : Prep
3. I preheat the oven to 375°F (190°C) and roll out my pie crust into a 9-inch pie pan. If I'm using store-bought, I give the edges a little crimp for a homemade touch.
4. Make the : Apple Filling
5. In a large mixing bowl, I toss the peeled and sliced apples with lemon juice to keep them bright. Then I add granulated sugar, brown sugar, cinnamon, nutmeg, cornstarch, and salt. I stir until every slice is coated in that sweet-spiced mixture.
6. Once it's ready, I pour the apple mixture into the prepared pie crust, making sure it's evenly spread.
7. Make the : Crumb Topping
8. In a separate bowl, I mix together the oats, flour, and brown sugar. Then I add the cold butter pieces and use a pastry cutter (or just my fingers) to blend everything together until it resembles coarse crumbs.
9. If I'm using chopped walnuts, I stir them in last. The topping should be slightly clumpy and crumbly-that's exactly what you want.
10. Assemble and : Bake
11. I sprinkle the oat mixture evenly over the apples, making sure to cover every inch. Then it goes into the oven for 45-50 minutes.
12. About halfway through, I check the crust. If the edges are browning too fast, I cover them loosely with foil to prevent burning.
13. You'll know it's done when the topping is golden brown and the apples are soft and bubbling underneath.

14. Cool and : Slice
15. I let the pie cool on a wire rack for at least 15 minutes before slicing. That short rest lets everything settle so you get clean slices-and it's still warm enough to enjoy with a scoop of vanilla ice cream if you're going that route (which I highly recommend).
16. My Favorite : Tips
17. Mix up your apples
18. : I like a combo of Granny Smith and Honeycrisp for a sweet-tart balance, but any firm baking apple will do.
19. Don't skip the lemon juice
20. : It brightens the flavor and helps keep the apples from turning mushy.
21. Make it ahead
22. : Bake the pie, let it cool, and store it covered at room temp overnight. The flavors deepen, and it slices beautifully the next day.
23. Add a little zest
24. : A touch of lemon or orange zest in the topping or filling gives it an unexpected brightness.
25. What I : Serve It With

More recipes: [ChefManiac.com](https://chefmaniac.com)

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