



## JERNEJ KITCHEN

### DUTCH APPLE PIE (CRUMBLE PIE)

*Dutch Apple Pie or Crumble Apple Pie is one of the tastiest apple pie recipes ever. Juicy baked apples, crunchy topping, and buttery pie crust.*

SERVES	8	SLICES (20 CM OR 9-INCH)
PREPARATION:	20	MINUTES
REST:	30	MINUTES
BAKE:	70	MINUTES
TOTAL TIME:	120	MINUTES

#### HOMEMADE PIE DOUGH

- 375 g all-purpose flour (3 cups)
- 1/2 tsp salt
- 1 tbsp sugar
- 230 g cold butter (2 sticks)
- 1 tbsp vodka or white wine vinegar
- 80 ml cold water (1/3 cup)

#### APPLE PIE FILLING

- 5-6 apples (1 kg or 2 pounds)
- juice of one lemon
- 100 g sugar (1/2 cup)
- 1/8 tsp ground all-spice
- 1/4 tsp ground clove
- 1/2 tsp ground cinnamon
- 30 g all purpose flour (1/4 cup)
- 25 g melted butter (2 tbsp)
- 1 tbsp Calvados or Porto (optional)

#### CRUMBLE

- 100 g all-purpose flour (3/4 cup + 1 tbsp)
- 60 g raw cane sugar or brown sugar

#### MAKE THE PIE DOUGH

Add all-purpose flour, salt, and sugar to a large bowl (or use a food processor). Add cold butter cubes. Using your fingertips, rub the butter into the flour mixture until there are no lumps or chunks of butter left. Add vodka or white wine vinegar and water to the flour mixture and knead until it all comes together, for about 30 seconds. Don't overwork it. It should remain crumbly. Wrap in cling film and place in the fridge for 2 hours (or overnight) or in a freezer for 30 minutes.

#### ROLL THE DOUGH

Dust your working surface with flour. Using a rolling pin, roll the dough into approximately 2 - 3 mm (1/8 inch) thickness. Transfer the dough to a round pie dish (20 cm or 9-inch). The dough should overlap the edge of your pie dish for about 3 cm (1-inch). Cut off the rest of the excess dough. Tuck the dough under and onto itself, to give it a neat folded edge.

#### APPLE PIE FILLING

Clean the apples and peel the skin using a speed peeler. Remove the core and quarter the apples. Keep quartered apples in a large bowl filled with cold water and juice of one lemon - this will prevent the oxidation and keep apples from browning. Cut each apple into 2 mm (1/8-inch) slices. The easiest way to do that is by using a high-quality mandoline slicer. Place sliced apple in a large bowl. Add sugar, spices (all-spice, cloves, cinnamon), and all-purpose flour. Stir everything gently to combine. Add melted butter and optionally add a tablespoon of Calvados or Porto. Stir and set aside. Preheat your oven to 230 °C / 440 °F.

(1/3 cup)

40 g sugar (3 tbsp)

85 g cold butter (1/2 cup)

40 g chopped blanched almonds

## TOOLS AND EQUIPEMENT

food processor (optional)

cling film

rolling pin

round pie dish (20 cm or 9-inch)

[speed peeler](#)

[mandoline slicer](#)

large bowl

large baking sheet

parchment paper

aluminum foil

## CRUMBLE

Add all-purpose flour, raw cane sugar, sugar, and cold butter (cut in cubes) to a bowl. Knead with your hands to get a crumbly mixture. Add chopped blanched almond and stir to combine.

Sponsored

## BAKE

Spread the apple filling evenly into the prepared pie crust. Using your hand, press the apple filling down tightly so that the apples are packed together. Sprinkle the crumble topping evenly on the apples. Transfer your apple pie dish to a larger baking sheet, lined with parchment paper. Apples will release juices while baking so this will help catch all those juices. Place in the preheated oven, on the middle rack and bake for 10 minutes at 230 °C / 440 °F. Then, lower the heat and bake for another 60 - 70 minutes at 190 °C / 375 °F. After 20 minutes of the second baking, cover the pie with aluminum foil and continue to bake. Leave the dutch apple pie to rest before serving warm or cold

## TIP

[This dutch pie is best served after resting in the pie dish for at least 4 hours, or overnight.](#)