



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 a food processor). Add cold butter cubes. Rub the butter into the flour mixture using your fingertips 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. Ten minutes before rolling out, take the dough from the refrigerator.

ROLL THE DOUGH

Dust your working surface with flour. Roll the dough into approximately 2 - 3 mm (1/8 inch) thickness using a rolling pin. 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

(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

Sponsored

tablespoon of Calvados or Porto. Stir and set aside. Preheat your oven to 230 °C / 440 °F.

CRUMBLE

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

BAKE

Spread the apple filling evenly into the prepared pie crust. Press the apple filling down tightly with your hand 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, which 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 it warm or cold.

TIP

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