

Submitted by: Ginny

Yields: 8 servings

Rated: 5 out of 5 by 117 members

" A spiced, sugared and delicious apple filling is spooned into a frozen crust, topped with aluminum foil and baked. Mid-way through baking, a streusel top is sprinkled on and the pie continues to bake until the apples are tender and the streusel is golden brown."

INGREDIENTS

1 (9 inch) pie shell	2 tablespoons butter
5 cups apples - peeled, cored and sliced	3/4 cup all-purpose flour
2 tablespoons all-purpose flour	1/2 teaspoon ground cinnamon
2/3 cup white sugar	1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon	3/4 cup rolled oats
1/4 teaspoon ground nutmeg	1 teaspoon lemon zest
1/4 teaspoon ground allspice	1/2 cup butter

DIRECTIONS

1. Preheat oven to 425 degrees F (220 degrees C). Fit pastry shell into pie pan and place in freezer.
2. To Make Apple Filling: Place apples in a large bowl. In a separate bowl combine 2 tablespoons flour, white sugar, 1/2 teaspoon cinnamon, nutmeg, and allspice. Mix well, then add to apples. Toss until apples are evenly coated.
3. Remove pie shell from freezer. Place apple mixture in pie shell and dot with 2 tablespoons butter or margarine. Lay a sheet of aluminum foil lightly on top of filling, but do not seal.
4. Bake in preheated oven for 10 minutes.
5. While filling is baking, make Streusel Topping: In a medium bowl combine 3/4 cup flour, 1/2 teaspoon cinnamon, brown sugar, oats, and lemon peel. Mix thoroughly, then cut in 1/2 cup butter or margarine until mixture is crumbly. Remove filling from oven and sprinkle streusel on top.
6. Reduce heat to 375 degrees F (190 degrees C). Bake an additional 30 to 35 minutes, until streusel is browned and apples are tender. Cover loosely with aluminum foil to prevent excess browning.