



Apple Crumble Pie

Supplies needed: Baking dish

Makes About 6 servings

Prep Time: 15-20 minutes

Cook Time: About 40 minutes

Ingredients

Filling:

6 apples, sliced
1/4 cup of sugar
2 tablespoons of flour
1 tsp of cinnamon

Crumble

1 cup flour	1/8 tsp ground ginger
1/3 cup white sugar	1/4 tsp salt or to taste
1/3 brown sugar	1/2 cup unsalted butter, cold and cut into cubes
1/2 tsp cinnamon	

Directions

- Preheat the oven to 375°F.
- Rinse, peel, and cut apples into thin slices.
- Place all crumble ingredients in a medium bowl. Mix for about 3 minutes or until ingredients stick together.
- Place and mix filling ingredients in a mixing bowl until apples are lightly coated.
- Place filling in a baking pan and sprinkle crumble over filling.
- Bake 35-40 minutes or until golden and apples are soft. Serve warm and enjoy with ice cream.



Scan this QR code to watch a video of how to make it.

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