

# Recipe Card: Dutch Apple Pie

**Nearby Location:** Ralphs (915 S Brookhurst St Anaheim, CA 92804)

9" Pastry Pie Crust	Topping
<p>1 cup All-Purpose Flour Brand name: Gold Metal   Cost: \$2.29</p> <p>1/3 cup unsalted butter Brand Name: President   Cost: \$3.99</p> <p>1/4 tsp salt Brand Name: Morton's Iodized Salt   Cost: \$0.89</p> <p>3-4 tbsp ice water</p> <p>See how to make it here: <a href="http://youtu.be/elxxIXW35z4">http://youtu.be/elxxIXW35z4</a></p>	<p>1 cup flour Brand Name: Gold Metal   Cost: \$2.29</p> <p>1/2 cup packed brown sugar Brand Name: C&amp;H Golden Brown Pure Cane Sugar   Cost: \$1.69</p> <p>1 tsp cinnamon Brand Name: Smidge &amp; Spoon Ground Cinnamon   Cost: \$1.25</p> <p>6 Tbsp butter or margarine, melted Brand Name: President   Cost: \$3.99</p>
Apple Filling	
<p>3lbs apples ( Granny Smith, Gala or Golden Delicious work best! :)) Cost: \$3.99</p> <p>2-3 Tbsp lemon juice Cost: \$0.69 (1 lemon)</p> <p>6 Tbsp unsalted butter Brand Name: President   Cost: \$3.99</p> <p>3 Tbsp All- Purpose Flour Brand Name: Gold Metal   Cost: \$2.29</p> <p>1 Tbsp cornstarch Brand Name: Kroger Pure Cornstarch   Cost:\$1.29</p>	<p>1/2 cup white sugar Brand Name: C&amp;H Pure Granulated White Cane Sugar   Cost: \$2.59</p> <p>1/2 cup packed brown sugar Brand Name: C&amp;H Golden Brown Pure Cane Sugar   Cost: \$1.69</p> <p>1 tsp cinnamon Brand Name: Smidge &amp; Spoon Ground Cinnamon   Cost: \$1.25</p> <p>A pinch of nutmeg Brand Name: Smidge &amp; Spoon Ground Nutmeg   Cost: \$1.25</p> <p>1 tsp vanilla extract Brand Name: Kroger Imitation Clear Vanilla Extract   Cost: \$2.29</p> <p>1 Tbsp water</p>
<p><b>Preparation</b></p> <ul style="list-style-type: none"> <li>● Prepare a single pastry pie crust in a 9" glass baking dish. You can either make your own or use a premade crust. Set aside.</li> <li>● Preheat your oven to 425</li> <li>● Peel, core and slice your apples and place in a large bowl filled with water and lemon juice.</li> <li>● In a large pot, melt butter or margarine. Add in sugars and stir to combine. If the mixture is dry, add in 1 Tbsp water to make it a liquid. Add in remaining ingredients and mix well. Drain the apple slices and add to the butter and sugar mixture. Gently mix the apples with the sauce being sure not to break up the apple slices. Pour mixture into your prepared pie shell.</li> <li>● Combine the dry ingredients. Add in melted butter or margarine and mix until mixture is crumbly and thoroughly combined.</li> <li>● Evenly spread the mixture onto the pie, making sure it is all the way to the edges.</li> <li>● Place pie in the oven and bake for 15 minutes and turn heat down to 350 and bake for an additional 35-45 minutes.</li> </ul>	