

# Apple Crumb Pie

Makes 10 mini jar pies

Equipment: half-pint, wide mouth canning jars

## *Ingredients*

1 1/4 cups all-purpose flour

6 tablespoons unsalted butter, room temperature

1/4 cup packed light-brown sugar

1/4 cup oats

3/4 teaspoon salt

1 premade pie crust or your favorite homemade pie crust

2 tablespoons fresh lemon juice

4-5 Granny Smith apples

1 cup granulated sugar

1 teaspoon ground cinnamon

## *Directions*

In a medium bowl, combine 1 cup flour, butter, brown sugar, oats, and 1/4 teaspoon salt. Mix with your fingers until large clumps form; set aside. This will be your crumb topping.

Carefully and thoroughly cover bottom & sides of each jar with dough. Set aside.

Place lemon juice in a large bowl. Peel, core, and slice apples thinly (1/8 inch thick), then place in the bowl & toss.

Add granulated sugar, cinnamon, remaining 1/4 cup flour & 1/2 teaspoon salt to apples; toss to combine.

Fill each jar of dough with apple filling, tightly packing in the filling close to the top.

Top each mixture with enough crumb topping to cover the filling evenly. Cover each jar with a lid, then freeze.

## *Bake*

Place jars onto a baking sheet and place in cold oven. Turn oven to 375 degrees and bake approx. 50-60 minutes.