

Apple Slab Pie with Crumb Topping

For the Pie Dough:

- 390 g all-purpose flour
- 1 T granulated sugar
- 1 tsp salt
- 226 g very cold unsalted butter, cut into cubes
- 8-10 T ice water

For the Crumb Topping:

- 130 g all-purpose flour
- 90g old-fashioned oats
- 170 g packed light brown sugar
- 100 g granulated sugar
- 2 tsp ground cinnamon
- 12 T cold unsalted butter diced

For the Apple Filling:

- 1.2 kg apples peeled and thinly sliced (1 C = 120 g, 10 C = 1.2 kg)
- 1 T fresh lemon juice
- 132 g granulated sugar
- 45 g all-purpose flour
- 1 tsp vanilla extract
- 1½ tsp ground cinnamon
- ¼ tsp ground allspice



Pie crust:

1. In a food processor bowl, combine the **flour**, **sugar**, and **salt**.
2. Add the cold **butter**. In a food processor, pulse the butter into the flour mixture until it resembles coarse meal and the biggest pieces of butter are the size of peas.
3. Add in the **cold water**, 1 T at a time, until the dough just comes together. It will still be clumpy.
4. Knead the dough, until it forms a dough ball. The dough shouldn't be sticky. Wrap in plastic wrap and flatten into a disc. **Refrigerate the dough for one hour or up to three days.**

You can also freeze the dough for up to 1 month. Place the plastic-wrapped dough into a freezer bag. To defrost, remove from the freezer and place in the refrigerator for one day to thaw.

Crumb topping

5. In a medium bowl, combine the **flour**, **oats**, **brown sugar**, **granulated sugar**, and **cinnamon**. Stir together with a whisk.
6. Mix in the **butter** with your fingers until the mixture comes together and you have big crumbles. Place in the refrigerator while you make the apple filling.

Apple filling:

7. Place the **apples**, **lemon juice**, **sugar**, **flour**, **vanilla**, **cinnamon**, and **allspice** in a large bowl. Stir gently until apples are coated. Set aside.
8. Preheat oven to **190°C**. Use a 25x38-cm jelly roll pan.



Assembly:

9. Remove the crust from the fridge. On a lightly floured surface, roll the pie dough into a big rectangle, about 25x38-cm size. Try to work quickly so the dough doesn't get too warm. Carefully transfer the dough to the jelly roll pan. Trim the dough that is overhanging the sides to 2.5 cm. Smooth the dough so it fits into the edges and corners.
10. Pour the apple filling over the dough and spread evenly with a spatula.
11. Remove the crumb topping from the fridge. Sprinkle evenly over the pie. Pinch or crimp the excess pie dough on the sides and edges.
12. Bake for **40-45 minutes** or until the crust is golden brown and the apple filling is slightly bubbling. Remove from oven and place on a wire cooling rack. Cool until room temperature. Cut into pieces and serve!

Good served warm, room temperature, or cold. Good with vanilla ice cream. Will keep covered in the fridge for 3-4 days. Can be made in advance.