

## Grandma Brubacher's Apple Crumble Pie! Archibald's Winery

### Apple Filling:

5-7 tart apples (depending on size) peeled, cored & sliced

½ cup brown sugar

2 Tbsp flour

½ tsp cinnamon

Combine sugar, flour and cinnamon. Mix in apples. Pour into unbaked pie shell.

### Crumble Topping:

1 cup brown sugar

1/3 cup flour

¼ cup butter

Combine sugar and flour. Cut in butter to make mixture crumbly. Don't over work!

Sprinkle crumble mixture over the apples, making sure that you reach the edges. Bake at 450 for 10 minutes. Then 350 for approximately 30 minutes or until pie is bubbling at edges.

