

Dutch Apple Pie



Ingredients

Crust

- 1 ½ cups all purpose flour
- 4 T butter, very cold and cubed
- 5 T vegetable shortening
- ½ tsp salt
- 3 T ice cold water

Filling

- About 8 cups peeled, cored and sliced Granny Smith apples
- 1 T lemon juice
- ¾ cup granulated sugar
- ¼ cup brown sugar
- 1 tsp ground cinnamon
- ¼ tsp nutmeg
- ¼ all purpose flour
- Topping-
- ½ cup granulated sugar
- ½ brown sugar
- 1 tsp cinnamon
- 1 cup all purpose flour
- ½ cup butter

Directions

1. For the crust add flour, salt, cold butter and shortening into **Bosch food processor** with regular blade attached. Pulse a few times to lightly mix the ingredients. Run the motor and quickly pour the ice water into the bowl until the dough just comes together in a crumbly mixture.
2. Stop the motor and dump the crumbly mixture into a clean bowl and work with hands to squeeze together into a ball. Flatten into disc and cover with plastic wrap then refrigerate for 30 minutes.
3. While the crust chills peel your apples, cut into quarters to remove core and use the **Bosch Universal slicer** to slice enough apples for 8 cups. As you place slices into a large bowl, sprinkle with lemon juice.
4. Then once the apples are all sliced mix sugars, cinnamon, nutmeg and flour with the apples until all are evenly coated.
5. Pull the crust out of the refrigerator and preheat oven to 375 degrees. Roll out dough into a circle large enough to fit pie pan (9-10 inches) and place in the bottom of pie pan. Pour your apple filling mixture into the crust.
6. In your **Bosch food processor** combine all topping ingredients and pulse into a crumbly mixture. Pour over top the apple filling. Bake pie in pie plate on a cookie sheet for 50-55 minutes. If the top starts to brown early cover with aluminum foil for remainder of cook time.
7. Serve with Ice cream base made in **Bosch Ice Cream maker** or whipped cream made in the **Bosch Universal Mixer with wire whips**.