

# Holiday Apple Crumble Pie (dairy)



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You will enjoy this easy-to-make Apple Crumble Pie, perfect for Rosh Hashana and Sukkot. Visit Sasha Restaurant in Neve Zemer Raanana, and enjoy all their excellent dishes and desserts.

## Ingredients:

180 grams butter  
1 cup self rising flour (140g)  
 $\frac{3}{4}$  cup (120g) +  $\frac{1}{2}$  cup (100g) dark brown sugar  
1 tsp cinnamon  
dash of nutmeg  
between 10-12 green Granny Smith apples  
optional:  $\frac{1}{2}$  raisins

## Instructions:

Combine  $\frac{3}{4}$  cup brown sugar with 1 cup self rising flour

Cut 100g of butter into cubes and add to the bowl. Crumble the mixture into a dough

Spread half of the crumbs at the bottom of the baking platter and bake at 170 degrees until it takes on a yellowish hue. Turn the oven down on 160 degrees

Cut the apples (peeling them is optional) into cubes of around 1.5 cm (not critical)

In a deep pan melt the remaining 80g of butter. Add the  $\frac{1}{2}$  cup dark brown sugar and all the apple cubes. Stir well till all the apple cubes are covered. Add the cinnamon and nutmeg (optional:  $\frac{1}{2}$  cup of raisins)

Stir well, allow to sit for 3 min and stir again making sure all the sugar is melted

Pour the mixture from the pan into the baking platter with the already baked crumbs and spread the rest of the crumbs on top

Bake in the oven for around 40 min or until the crumble is golden brown. If after 40 min the color has not changed, raise the heat to 180 degrees for another 10 min till golden crisp is achieved.

Recommended to serve a la mode with vanilla ice cream on the side. Bon appetite