

# Grammy's Swedish Apple Pie

PREP: 25 MINS (plus baking time) YIELD: 1 deep dish pie

## *Apple Filling*

### *Ingredients:*

*4-5 apples, Granny Smith and Gala are our favorite (peeled and sliced thinly)*

*1 Tablespoon sugar*

*1 teaspoon cinnamon*

*1/4 teaspoon nutmeg*

*1 small lemon (zest)*

### *Pie Topping Ingredients:*

*1 cup flour*

*1 cup sugar*

*1 1/2 sticks melted butter*

*1/4 teaspoon vanilla*

*1/2 cup chopped walnuts*

*1/4 cup golden raisins*

*1 egg*

Preheat the oven to 350 degrees

### Pie Filling Instructions:

1. Fill the pie pan 2/3 full with sliced apples.
2. Sprinkle apples with the sugar, cinnamon, nutmeg, and grated lemon zest.
3. Mix together well.

### Pie Topping Instructions:

1. In a separate bowl combine the flour, sugar, melted butter, vanilla, walnuts, and raisins.
2. Stir in the egg until completely incorporated into the batter.
3. Scoop out mounds of batter and distribute over the apple filling.
4. Use a spatula to spread evenly over the entire surface of the pie.

### Baking Instructions:

1. Grease a deep dish pie pan.
2. Place aluminum foil on the middle rack of a preheated oven.
3. Place the prepared pie pan over the foil on the middle rack.
4. Bake in a 350 degree oven for approximately 45 minutes, rotating after 25 minutes if the pie is browning unevenly.
5. Remove from the oven when the filling is bubbling and the crust is golden brown. If the crust is still not evenly browned, place briefly under the broiler to finish.
6. Serve warm with vanilla ice cream or whipped cream.

### **Note:**

If you don't have Granny Smith or Gala apples on hand, remember that almost any apple that holds its shape makes a great pie! If your pie filling isn't sweet-tart enough, add lemon juice and/or sugar to balance out the flavors.

Red Delicious apples do not hold their shape, so opt instead for a variety of the following apples, preferably a combination of tart and sweet apples:

### **Tart apples**

Granny Smith

Jonathan

Empire

Cortland

**Sweet apples**

Golden Delicious

Jonagold

Honey Crisp

Pink Lady

Fuji