

Henry's Apple Crumb Pie

For the crust:

2 cups (250 grams) all purpose flour
1 teaspoon salt
1 tablespoon sugar
2/3 cup (151 grams) margarine/butter, cut into cubes
1 egg yolk
2 tablespoons water

Crumb Topping:

6 tablespoons (85 grams) butter/margarine
12 tablespoons (144 grams) white sugar (do not use brown sugar)
3/4 cup (94 grams) ap flour

Filling:

10 - 12 apples (if large 10, if medium 11-12), peeled, cored and sliced thin
1 cup (200 grams) white sugar
2 teaspoons cinnamon
grated lemon zest/peel of one lemon (optional but definitely worth adding)
scant 2 tablespoons (25 grams) butter/margarine
3 tablespoons cornstarch (cornflour)
3 tablespoons water

Directions:

In a food processor (or mixer) combine the flour, salt, sugar and blitz briefly. Add the margarine, egg yolk and water and pulse together just until dough comes together. Don't overdo, it will toughen the crust. Remove from processor, pat into disc take a 9 inch springform pan, grease very well and lay a piece of parchment circle on it and using your fingers, press crust into bottom and sides of the pan coming up the sides about halfway, perhaps a drop less. Set aside. In same processor (no need to clean it out) place margarine, white sugar and flour and pulse very briefly just till you get crumbs. Check by opening lid and pinching together to see if crumbs hold together. Place in separate small bowl or bag and pop both into the fridge.

For filling, take a four quart (liter) pot (preferably non-stick) and place the sugar, cinnamon, lemon zest, butter/margarine and apples into pot. Bring pot to low simmer, stirring apples about till they start to give up some liquid and making sure the sugar doesn't stick to the bottom of the pan. You can now cover the pot and the apples should start to cook down and compact a bit and get a darker somewhat caramelized look to them. This takes about ten minutes or so. Stir

together the cornstarch and the water till smooth and add all at once to the apples and stir and cook together till liquid from apples thickens about 3-4 minutes or so. Remove from fire and let cool, at least 5-10 minutes. Preheat the oven to 350 F/180 C. Take the crust and crumb topping out of the fridge and pour apple mixture into crust, patting evenly. Top with crumbs and cover apple filling. Place in oven (I recommend placing a parchment sheet lined pan beneath your springform to prevent leakage in the oven) and bake for an hour to an hour and ten minutes or till topping is a deep golden color. Remove and let cool on a wire rack. Run a thin blade between crust and sides of pan and make sure it's not stuck to sides (carefully) and remove sides of pan. Slide onto platter (you don't even have to remove the cake from the bottom of the pan) and serve.