CRUSTLESS APPLE CRUMB PIE

By: Simply Creative Chef Rob Scott

**Ingredients:**

2 tablespoons granulated sugar

1 tablespoon all-purpose flour

1/8 teaspoon ground nutmeg

½ teaspoon ground cinnamon

2 ½ peeled and thinly sliced Granny Smith apples

1 tablespoon lemon juice

Crumb Topping:

½ cup all-purpose flour

1/3 cup granulated sugar

4 tablespoons butter, chilled (1/2 stick)

**Directions:**

* Preheat oven to 375 degrees F
* In a small bowl. Combine sugar, flour, nutmeg, and cinnamon
* Add spice mixture to apples and toss
* Spoon apples into a 7-inch pan
* Sprinkle with fresh lemon juice and set aside

Crumb Topping

* In a bowl, combine flour, sugar, and butter
* Mix with hands until crumbly
* Sprinkle crumbs evenly over apples
* Bake for 45 minutes until topping is golden
* Remove pan to wire rack to cool