

WILDFIRE®

STEAKS, CHOPS & SEAFOOD

APPLE STREUSEL PIE

Serving Size: 1 whole pie

INGREDIENTS

- 1½ lbs granny smith apples
- ½ cup dark brown sugar
- ½ tsp. ground cinnamon
- 2 tbsp. granulated sugar
- 2½ tsp. lemon juice
- 1 tbsp. corn starch
- 1 store bought pie shell
- 2 cups streusel topping (see below)



METHOD

1. Peel, core, and slice apples.
2. In a large salad bowl or stainless steel bowl, fold apples together with all other ingredients well.
3. Fill pie with apple filling making sure you fold ingredients together to make sure apples and juices are evenly distributed prior to filling shell.
4. Top with streusel topping, crumble evenly over entire pie.
5. Bake in 350°F high fan convection oven for 50 minutes.
6. Take pie out of the oven and let stand 1 - 2 hours prior to serving.
7. Store at room temperature.

STREUSEL TOPPING INGREDIENTS

- 6 tbsp. butter (room temp - important)
- 3 tbsp. sugar
- ½ tsp. vanilla extract
- ¼ tsp. cinnamon
- ½ cup A.P. flour

STREUSEL TOPPING METHOD

1. In a mixing bowl, combine all ingredients well together.

