Dutch Apple Crumb Pie

DESSERTS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
1 pie, 9 in, 8 slices	≈45 min	≈4 h	425 °F (218 °C)	614 kcal · 226 mg Na · 7 g protein

EQUIPMENT
9 in glass pie plate · Half sheet pan · Rolling pin · Foil

#	INGREDIENT	MASS	VOLUME	PROCEDURE
CRUST				
1	Flour, all-purpose	150 g	1¼ cups	Whisk the flour and salt in a bowl. Add the butter, in ½ in dice, and rub it in with your fingertips until the biggest lumps are pea-size.
	Kosher salt, Morton	3 g	scant ¾ tsp	
	Butter, unsalted, *cold, diced*	113 g	1 stick	
2	Buttermilk, *cold, or ice water*	45 g	3 tbsp	Stir it into the bowl with a fork. Squeeze a handful: if it holds, stop, even if shaggy. Crumbles? Add 1 tsp at a time, 1 tbsp more at most; extra liquid makes it leathery. Flatten into a disk without kneading, wrap, and refrigerate ≥30 min.
CRUMB				
3	Butter, unsalted, *melted*	140 g	10 tbsp	In a second bowl, whisk the brown sugar and granulated sugar into the melted butter until smooth.
	Light brown sugar, *packed*	110 g	½ cup	
	Granulated sugar	50 g	¼ cup	
4	Flour, all-purpose	215 g	≈1¾ cups	Stir the flour and salt into the butter mixture until no dry flour shows. Press it into the bowl and cool until firm, 10–15 min.
	Kosher salt, Morton	1.2 g	¼ tsp	
5				Break it into ½–¾ in chunks, leaving some smaller. Bigger chunks stay soft in the middle. Spread on a plate or quarter sheet pan and refrigerate at least 30 min.
ASSEMBLE + BAKE				
6				Rack in the lowest position, oven to 425 °F (218 °C). On a lightly floured counter, roll the chilled dough to a 13 in round. Fit it into the pie plate, crimp a high rim, and refrigerate it while you do the apples.
7	Apples, Granny Smith + Golden Delicious, *half and half; peeled, cored, sliced*	907 g	8 cups, ≈6 medium	Weigh the sliced apples into a large bowl. Add the sugar, flour, cinnamon and nutmeg, and toss until every slice is coated. Pile it all into the chilled shell, including whatever is left in the bowl, and mound the middle.
	Granulated sugar	149 g	¾ cup	
	Flour, all-purpose	30 g	¼ cup	
	Cinnamon, ground	2.6 g	1 tsp	
	Nutmeg, ground	0.55 g	¼ tsp	

Source: King Arthur, Smitten Kitchen (crumb), Food & Wine (buttermilk), adapted
georgemain.com/recipes/desserts/dutch-apple-crumb-pie

#	INGREDIENT	MASS	VOLUME	PROCEDURE
8				Scatter all the cold crumb chunks over the apples; don’t press them in. Set the pie on the half sheet pan to catch drips. Bake at 425 °F (218 °C) for 15 min.
9				Lower the oven to 350 °F (177 °C). Bake ≈1–1½ h more, until juice bubbles up through the crumb in the center, a skewer slides easily through the apples, and the bottom looks golden brown through the glass. Still pale underneath? Keep going. Once the crumb is deep golden, cover it loosely with foil.
10				Cool on a rack until lukewarm, at least 1 h, before slicing.

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Flour, all-purpose	395 g	1,448	—	53
Kosher salt, Morton	4.2 g	—	1,680	—
Butter, unsalted	253 g	1,814	28	2
Buttermilk	45 g	18	67	1
Light brown sugar	110 g	418	31	0
Granulated sugar	199 g	770	2	—
Apples, Granny Smith + Golden Delicious	907 g	435	—	2
Cinnamon, ground	2.6 g	6	0	0
Nutmeg, ground	0.55 g	3	0	0
Total		**4,913**	**1,808**	**59**
Per serving (1/8)		**614**	**226**	**7**

Nutrition: USDA FoodData Central: SR Legacy (apples without skin, sugar, brown sugar, unsalted butter, buttermilk, cinnamon, nutmeg) and Branded Foods labels (King Arthur All-Purpose, Morton). Buttermilk counted at 3 tbsp; ice water is ≈2 kcal and 8 mg a slice less. Flour for the counter not counted.

NOTES

- Built from King Arthur’s crust and filling and Smitten Kitchen’s crumb. Buttermilk instead of water won Food & Wine’s six-way crust test, 10/10 to 9/10. First bake, 2026-11-08: the filling set to a perfect jelly after ≈1 h at 350 °F (177 °C), but extra ice water and the lower-middle rack gave a leathery crust. King Arthur: less liquid makes a more tender crust, and glass belongs on the bottom rack. Go by the cues, not the clock.
- Half tart and half sweet works best and holds its shape. Braeburn or Jonagold can replace the Golden Delicious.
- Keeps 2 days at room temp, loosely covered; the fridge softens the crumb. To recrisp, 300 °F (149 °C) for 15–20 min, not the microwave.