

Apple Pie with Oat Streusel

Makes one 9-inch diameter pie; 8 servings

Ingredients

Topping

3/4 cup unbleached all purpose flour
1/2 cup (packed) golden brown sugar
1/4 cup sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground allspice
7 tablespoons chilled unsalted butter, cut into 1/2-inch cubes
1/2 cup old-fashioned oats

Crust

1 12-inch pie crust

Filling

3 pounds Granny Smith apples, peeled, cored, cut into 1/4-inch thick slices
1/2 cup sugar
2 tablespoons (packed) golden brown sugar
3 tablespoons unsalted butter, melted
2 tablespoons all purpose flour
2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
Generous pinch of salt

Preparation

Filling

Toss all ingredients in large bowl. Let stand while preparing crust and topping.

Crust

Position rack in center of oven; preheat to 400°F. Place rimmed baking sheet in bottom of oven to catch spills.

Press crust gently into 9" diameter glass pie dish. Turn dough overhang under and form a high-standing rim 1/2 inch above sides of dish. Crimp edges.

Topping

Blend first 6 ingredients in processor. Add butter; using on/off turns, blend until moist dough forms (mixture will resemble wet sand). Add oats; using on/off turns, mix briefly, leaving half of oats whole.

Stir filling; transfer to crust, mounding in center. Sprinkle topping evenly over.

Bake pie until topping is golden, about 40 minutes. Reduce oven temperature to 350°F. Bake until apples are tender when pierced with small sharp knife, covering pie loosely with foil if topping and crust are browning too quickly, about 1 hour longer. Cool pie on rack until slightly warm, at least 1 hour. Serve warm or at room temperature.