

Browned Butter Dutch Apple Pie

Crust:

- 1 ¼ Cups Flour
- ½ tsp salt
- 1 tsp granulated sugar
- ½ cup cold unsalted butter
- 2 tbsp ice water

Crumble topping:

- ½ cup cold unsalted butter
- ¾ cups rolled oats
- 1/3 cup flour
- ½ cup light brown sugar (packed)
- ¼ tsp cinnamon
- 1/8 tsp nutmeg
- ¼ tsp salt

Pie Filling:

- ½ cup granulated sugar
- ½ cup light brown sugar (packed)
- ¼ cup plus 2 tsp arrowroot starch (corn starch can be substituted)
- 1 tsp cinnamon
- 1/8 tsp ground cloves
- 1/8 tsp nutmeg
- 1/8 tsp salt
- 2 tbsp butter
- 9 cups peeled and diced green apples
- 2 tbsp maple syrup

Step one: Make the Crust

Prep dough by adding flour, salt, and sugar to a food processor and mix. Then add butter in cubes and blend until the mixture looks like coarse meal (about 10 seconds). Then add water and blend until the dough sticks together (add more water if needed). Form the dough into a slightly flattened disk, wrap in plastic wrap and refrigerate for at least an hour (this can be made up to two days in advance)

Step two: Make the Crumble

Add butter to a saucepan over medium/low heat stirring constantly until the butter foams, turns clear and browns. The key here is to keep the heat at a lower setting and be patient as you want your butter to brown, but not burn. The browned butter will have a nutty aroma. Once browned, pour your butter into a bowl, and freeze for 45 minutes or until it has solidified.

Combine the oats, flour, brown sugar, salt, cinnamon, and nutmeg to a bowl. Take your now solidified browned butter and cut it into the mixture (you can use a pastry blender for this step or even a potato masher will work!) until it is completely mixed, and you have large clumps. Cover the mixture and let it chill in the fridge until you are ready to add it to the pie (this can be made 1-2 days in advance)

Step three: Roll Out Dough

On a flat, floured surface roll out your dough until it is a 12-13" circle. Transfer it to a 9" pie pan, trimming so that you only have a 1" overhang and crimp the edges. Chill in the freezer for 30 minutes

Step Four: Prepare the filling and assemble your pie

While you are prepping the filling, place a rimmed baking sheet in the oven at 350 degrees

Whisk together the brown sugar, granulated sugar, cinnamon, cloves, nutmeg and salt in a small bowl. Melt butter in a large skillet, then add apples and cover over medium heat until the apples are slightly tender (about 5 minutes) add the maple syrup and cook for another minute. Transfer apples to a large bowl, leaving any juices behind. Allow apples to cool for 15 minutes, then sprinkle your sugar mixture over them and gently mix.

Take your pie crust out of the freezer and spoon mixture into the crust and sprinkle evenly with crumble topping

Step Five: Bake

Place pie on your preheated baking sheet and bake for 60-65 minutes until the crust and crumble are golden brown and the filling is bubbling. After the pie is done baking, cool it for at least three hours before serving (the filling will thicken as it cools)