**Apple Crumb Pie**

½ cup granulated sugar

½ tsp. nutmeg

½ tsp. cinnamon

5-6 granny smith apples

¾ cup flour

¼ cup light brown sugar, firmly packed

¼ cup cold butter

1 9-inch pie shell

1. Preheat oven to 400F

2. Mix granulated sugar, nutmeg, and cinnamon.

3. Peel, core, and slice apples.

4. Toss apples with sugar and spice mixture.

5. Pour into pie crust.

6. Mix flour and brown sugar together.

7. With fork or pastry blender, cut in butter until mixture is crumbly.

8. Sprinkle over top of apples.

9. Bake pie for 50 minutes.

10. Check pie after 40 minutes, if the crust is getting too dark, cover edges with foil for the final 10 minutes of baking.

Makes one 9” pie.