

# Apple Crumble Pie – Traeger Grills

Apple Pie is quite possible the best all-around flavor of any sweet. We love apple pie at our house for sure and even better, fresh out of the Traeger and topped with vanilla ice cream, How is that for a tasty treat?

Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

**Yield:** Serves 4 People

**Prep time:** 5 Minutes

**Cook time:** 12-15 Minutes depending on desired doneness

## Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
3 ea	Granny Smith Apples	Peeled and thinly sliced
4 ea	Honeycrisp Apples	Peeled and thinly sliced
1 Tbsp	Lemon Juice, Fresh	
½ Cup	Sugar, Cane, Granulated	
½ Cup	Sugar, Brown, Dark	
2 Tbsp	Flour, All Purpose	
1-2 Tbsp	Cornstarch	
1 tsp	Cinnamon, Ground	
1 tsp	Allspice	
1 ea	Pie Shell, Deep Dish	
1 Pkg	Crisp Topping/Streusel Topping	10 oz pkg
5 Tbsp	Butter, Salted	Room temp

## ***Prep Directions:***

- ***Follow all prep instructions in the prep notes and store all prepped food until needed***

## ***Cooking Directions:***

### **Preparation:**

- Load pellet hopper, ignite Traeger and set temp to 385°
- Using the apple peeler, corer machine, peel all apples
- Place all peeled apples in a bowl and toss with lemon juice, store in the fridge
- In a separate bowl mix together the: Sugars, Flour, Cornstarch, Cinnamon and allspice
- Mix the flour mixture well and set aside
- Remove pie dough (already in pan) from fridge and let soften at room temp for 15 minutes
- Prepare the packaged apple crisp topping and set aside
  
- Mix apples and flour mixture together in a large bowl
  
- Place the apples into the pie shell
- Chef's Tip: cover pie dough edges with foil to prevent over cooking dough, remove during last 15 minutes of cooking to brown the edges
- Top the apple mixture with the Crisp topping and spread out evenly
- Bake the pie in the Traeger at 385° for 30 minutes
- Remove foil on edges after 30 minutes
- Bake for an additional 10-15 minutes or until pie liquid is thick and not runny
- Remove from the Traeger and rest for 15 minutes
- Slice and serve with Vanilla Ice Cream or Cinnamon Ice Cream
- DEVOUR!!

## ***Grills / Grill Gear Used:***

- Traeger Grills, Ironwood 650 **Ace SKU – 8030466**
- Reserve Blend Pellets **Ace SKU – 8015887**
- Apple Peeler, Corer **Ace SKU – 62952**