

Brown Bag Apple Pie

Easy brown bag apple pie with a delicious crumb topping and flaky pie crust. The brown bag helps seal in all of the delicious flavors and leaves you with the best apple pie you've ever tried. Author: Jamielyn Nye Recipe Type: American Total Time: 2 hours

Serving size: 16

Calories per serving: 276

Ingredients:

1 1/2 cups all-purpose flour
1 1/2 teaspoons sugar
1 teaspoon kosher salt
1/2 cup oils
2 tablespoons cold milk
4 cups sliced apples
1/2 teaspoon cinnamon
1/2 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon nutmeg
1/2 cup all-purpose flour
1/2 cup butter (softened)
1/2 cup sugar



Directions:

Crust: Combine the flour, sugar, salt, oil and milk. Mix until well blended. Pat mixture in bottom and side of a 9" pie pan. Do not roll out. (To smooth it out, use the back of a hot metal spoon and gently push down to smooth evenly.) Set Aside.

Filling: Combine sugar, flour, nutmeg and cinnamon. Toss lightly with sliced apples. Let sit 10 minutes for sugar mixture to melt onto the apples and then pour into the unbaked pie shell.

Crumb topping: Combine flour, butter and sugar. Mix together with fingers or a fork, until crumbly. Sprinkle over pie. You'll want to bake soon before the butter mixture softens too much.

Place pie in brown paper bag and staple shut. Bake at 350°F for 1 1/2 hours. (If oven bakes hot, reduce to 325 degrees. No peeking.) Slit the bag open with sharp knife. Cool on a cooling rack.

Serve the pie warm with vanilla ice cream and caramel on top if desired.