



Cinnamon Apple Pie with Raisins and Crumb Topping

 Vegetarian

READY IN



45 min.

SERVINGS



8

CALORIES



407 kcal

DESSERT

Ingredients

- ☐ 1 cup all purpose flour
- ☐ 1 teaspoon apple cider vinegar
- ☐ 0.1 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar packed ()
- ☐ 2.8 pounds granny smith apples cored peeled halved cut into 1/8-inch-thick slices (8 cups) (6 medium)
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 cup ice water ()

- ☐ 2 teaspoons lemon zest finely grated
- ☐ 1 cup raisins
- ☐ 0.1 teaspoon salt
- ☐ 1 tablespoon sugar
- ☐ 0.5 cup butter unsalted chilled cut into 1/2-inch cubes (1 stick)
- ☐ 2 teaspoons vanilla extract
- ☐ 8 servings whipped cream sweetened

Equipment

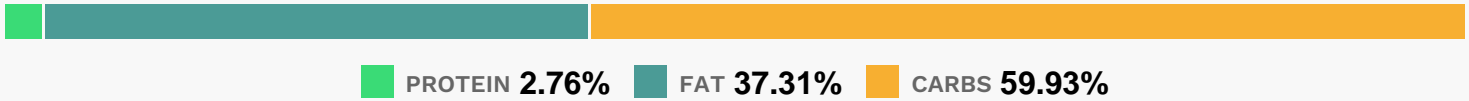
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ pie form

Directions

- ☐ Blend flour, sugar, salt, and baking powder in processor.
- ☐ Add butter; pulse until mixture resembles coarse meal.
- ☐ Mix 1/4 cup ice water and vinegar in small bowl; add to processor and pulse until moist clumps form, adding more ice water by teaspoonfuls if mixture is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 1 hour. DO AHEAD: Can be made 1 day ahead. Keep chilled. Soften slightly at room temperature before rolling out.
- ☐ Roll out dough on floured work surface to 13-inch round.
- ☐ Transfer to 9-inch-diameter deep-dish glass pie dish. Fold edges under and crimp, forming crust sides 1/4 inch above rim of pie dish. Freeze crust 20 minutes.
- ☐ Position rack in center of oven and preheat to 375°F.
- ☐ Mix brown sugar, flour, lemon peel, and cinnamon in large bowl.
- ☐ Add apple slices, raisins, and vanilla; toss until well coated.
- ☐ Transfer filling to unbaked crust, mounding filling slightly in center.
- ☐ Bake pie until apples begin to soften, about 40 minutes.

- ☐ Whisk flour, sugar, cinnamon, and salt in small bowl.
- ☐ Add butter and rub in with fingertips until mixture begins to clump together.
- ☐ Sprinkle topping evenly over hot pie. Continue to bake pie until apples are tender and topping is browned and crisp, tenting pie with sheet of foil if browning too quickly, about 50 minutes. Cool pie on rack at least 2 hours. DO AHEAD: Can be made 8 hours ahead.
- ☐ Let stand at room temperature.
- ☐ Cut pie into wedges and serve warm or at room temperature with whipped cream or vanilla ice cream.
- ☐ Don't skip that teaspoon of vinegar in the pie dough—it helps make the finished crust tender.

Nutrition Facts



Properties

Glycemic Index:46.61, Glycemic Load:23.02, Inflammation Score:-5, Nutrition Score:7.0969565031321%

Flavonoids

Cyanidin: 2.45mg, Cyanidin: 2.45mg, Cyanidin: 2.45mg, Cyanidin: 2.45mg Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg, Peonidin: 0.03mg Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg, Epigallocatechin: 0.41mg Epicatechin: 11.74mg, Epicatechin: 11.74mg, Epicatechin: 11.74mg, Epicatechin: 11.74mg Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg, Epicatechin 3-gallate: 0.02mg Epigallocatechin 3-gallate: 0.3mg, Epigallocatechin 3-gallate: 0.3mg, Epigallocatechin 3-gallate: 0.3mg, Epigallocatechin 3-gallate: 0.3mg Luteolin: 0.19mg, Luteolin: 0.19mg, Luteolin: 0.19mg, Luteolin: 0.19mg Kaempferol: 0.22mg, Kaempferol: 0.22mg, Kaempferol: 0.22mg, Kaempferol: 0.22mg Quercetin: 6.25mg, Quercetin: 6.25mg, Quercetin: 6.25mg, Quercetin: 6.25mg

Nutrients (% of daily need)

Calories: 407kcal (20.35%), Fat: 17.58g (27.05%), Saturated Fat: 10.84g (67.74%), Carbohydrates: 63.54g (21.18%), Net Carbohydrates: 57.95g (21.07%), Sugar: 32.34g (35.93%), Cholesterol: 51.05mg (17.02%), Sodium: 61.58mg (2.68%), Alcohol: 0.34g (100%), Alcohol %: 0.18% (100%), Protein: 2.93g (5.86%), Fiber: 5.58g (22.33%), Manganese: 0.27mg (13.33%), Vitamin A: 657.23IU (13.14%), Vitamin B1: 0.17mg (11.38%), Vitamin C: 8.9mg (10.78%), Potassium: 358.64mg (10.25%), Vitamin B2: 0.16mg (9.25%), Folate: 34.46µg (8.61%), Iron: 1.52mg (8.43%), Selenium: 5.73µg (8.19%), Copper: 0.13mg (6.57%), Vitamin B3: 1.3mg (6.48%), Vitamin B6: 0.11mg (5.62%), Phosphorus: 53.27mg (5.33%), Calcium: 49.35mg (4.94%), Magnesium: 18.66mg (4.67%), Vitamin K: 4.55µg (4.33%), Vitamin E: 0.63mg (4.17%), Vitamin B5: 0.21mg (2.08%), Zinc: 0.23mg (1.53%), Vitamin D: 0.21µg (1.42%)