



Apple Streusel Pie

Pie:

3 pounds apples
1/4 cup brown sugar
1/4 cup granulated sugar
2 Tbsp flour
1 tsp grated lemon rind
1 tsp lemon juice
1/2 tsp cinnamon

Topping:

1/2 cup flour
1/2 cup brown sugar
1/2 tsp cinnamon
1/4 tsp ground ginger
1/4 cup unsalted butter
3/4 cup chopped walnuts
1 9-in pie shell unbaked

Preheat oven to 400 degF. Pare, core and thinly slice apples. Mix with sugars, flour, lemon rind, juice and cinnamon. Place filling in pie shell. **Topping:** Combine dry ingredients, cut in butter, and stir in walnuts. Cover apple filling with topping. Bake at 400 degF for 15 min. Cover pie loosely with foil. Bake at 350 degF 45-50 minutes or until apples are tender