**Apple Pie**

**Filling:**

3 pie shells

5 granny smith apples (peeled, cored, and sliced thinly)

2 Fuji apples (peeled, cored, and sliced thinly)

¾ cup granulated sugar

¾ cup brown sugar

3 Tbsp. flour

1 Tbsp. Garam Masala powder

½ tsp. cinnamon

½ tsp. nutmeg

½ tsp. salt

**Crumb Topping:**

½ cup flour

¼ cup granulated sugar

2 Tbsp. brown sugar

1 tsp. cinnamon

6 Tbsp. cold butter (cut into cubes)

**INSTRUCTIONS**

1. Preheat oven to 350ºF. If you are in groups 2 or 3, preheat to 375º.
2. Peel and core the apples. Cut them into quarters and slice thinly.
3. Toss the apple slices in a bowl with all of the other **filling ingredients**. Try not to break the apples up while doing this..
4. Mix all ingredients for the **crumb topping** together in a bowl **except for the butter.**
5. Using the pastry knife, cut the butter into the mixture until it looks like coarse meal.
6. Divide the apple mixture evenly among the 3 pie shells.
7. Top with an equal amount of crumb topping.
8. Bake for 35-45 minutes, or until apples are soft.