

## Cinnamon Crumb Topped Apple Pie

6 cups sliced, peeled baking apples. Golden Delicious or Macintosh or any medium-hard apple that you choose.

1 9" unbaked deep dish pie shell

1 ¼ cups granulated sugar

2 Tbsp cornstarch

4 Tbsp unsalted butter, melted and cooled

3 large egg yolks, beaten

½ cup heavy cream

¼ cup milk

Juice of ½ large lemon

Ingredients for topping:

11 Tbsp unsalted butter, softened

½ cup lightly packed brown sugar

1 2/3 cup all-purpose flour

3 tsp ground cinnamon

Preheat the oven to 350 degrees.

Place the apples in the pie shell. In a large bowl combine the granulated sugar, cornstarch, butter and egg yolks. Mix until the sugar has dissolved. Add the cream, milk and lemon juice and blend until smooth. Pour the filling over the apples and set aside.

In a large bowl cream together the butter and brown sugar. Add the flour and cinnamon. Stir until the mixture forms medium-sized crumbs. Evenly sprinkle the top of the pie with the crumbs and place the pie on a baking sheet. Bake 1 hour or until the crumbs are lightly browned. Cool until custard is set.