

Autumn Apple Praline Crisp Pie

PREP TIME
20 mins

COOK and RISE TIME
45 mins

TOTAL TIME
65 mins

YIELD
8 slices

There is nothing quite like the aroma of baking apples, cinnamon, and toasted pecans wafting through the house to make it feel instantly warm and welcoming. If you are torn between baking a traditional apple pie and a rustic apple crisp, this recipe is the perfect solution.

INGREDIENTS

For the Apple Filling:

- ☐ **8 Macintosh** apples, peeled, cored, and chopped
- ☐ **1/4 cup** white sugar
- ☐ **1/2 tsp** ground cinnamon
- ☐ **1/2 tsp** ground allspice
- ☐ **1 (9-inch)** unbaked pie crust

For the Topping:

- ☐ **3/4 cup** rolled oats
- ☐ **1/2 cup** brown sugar
- ☐ **1/4 tsp** ground nutmeg
- ☐ **1/2 tsp** ground cinnamon
- ☐ **1/2 cup** cold butter
- ☐ **3/4 cup** chopped pecan

Baking Tip

To get the perfect, ultra-crumbly streusel topping that holds its texture instead of melting into a flat layer, make sure your butter is completely cold straight from the fridge when you cut it into the oat mixture. For an extra crisp topping, toss the chopped pecans with a tiny pinch of salt before scattering them over the pie—it cuts through the sweetness of the brown sugar beautifully and enhances the roasted nut flavor.

INSTRUCTIONS

Step 1.

Preheat your oven to 375°F (190°C).

Step 2.

In a large mixing bowl, combine the chopped Macintosh apples, white sugar, 1/2 teaspoon of cinnamon, and the ground allspice. Toss until the apples are evenly coated, then pour the filling into your unbaked pie shell.

Step 3.

In a medium bowl, combine the rolled oats, brown sugar, nutmeg, and the remaining 1/2 teaspoon of cinnamon. Cut in the cold butter using a pastry blender or your fingers, working the mixture until it forms coarse, crumbly clumps.

Step 4.

Spoon the oat crumble evenly over the top of the apple filling, covering it completely. Finish by sprinkling the chopped pecans across the top.

Step 5.

Place the pie in the preheated oven and bake for 45 minutes, or until the apple filling is bubbling and the topping is a deep golden brown.

Let the pie cool slightly before slicing so the filling can set. Serve warm on its own or with a scoop of vanilla bean ice cream!