

Dutch Apple Pie

Description

An iconic dessert that's always a hit during the holidays. Tangy apples are piled high in a flaky 9" pie crust, then topped with a crunchy, buttery crumb topping.

Cooking Instructions

This pie has 2 parts: Pie Crust and Apple Pie Filling.

Keep pie crust and apple pie filling frozen until ready to bake.

Apple Pie Filling: QuickThaw apple pie filling by submerging the well-sealed bag in warm water for 10–15 minutes.

Bake:

1. Preheat oven to 375°F.
2. Pour apple filling into pie crust.
3. Sprinkle crumble topping over apples.
4. Place pie on a baking sheet to help catch any filling that may bubble over the crust.
5. Bake approximately 1 hour to 1 hour 15 minutes, until golden brown.
6. Let sit at least 1 hour to set before serving.

Internal temp: 200°F.

Serving Suggestions: Serve with vanilla or cinnamon ice cream.

Please Note: Oven temperatures vary, and this pie may require additional baking time. If pie topping or crust begins to overbrown, tent with foil. Cooking times are estimates and vary based on your actual oven, as well as item thickness and starting temperature.

Nutritional Information

Per Serving: Nutritional information coming soon.

Contains: Flour. Dairy. Wheat. Soy.

Lifestyle: Nut-Free.

Ingredients: sliced apples, flour, white sugar, brown sugar, butter, lemon juice, cinnamon, nutmeg, pie crust.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary.



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