

Dutch Apple Pie Topping and Crust

- 2 cups (250 g) all-purpose flour
- 1 cup (220 g) packed brown sugar
- 3/4 cup butter or margarine, melted
- 1/2 cup (40 g) quick-cooking oats

Combine ingredients; set aside 1 cup for topping. Press remaining crumb mixture into an ungreased 9-in. pie plate; set aside.

Prepare "Apple Pie Filling" from:

<http://www.joblack59.com/recipes/001.html>

Preheat oven to 425°. Bake 15 minutes in the preheated oven on a cookie sheet. Reduce the temperature to 350°; continue baking for 30 minutes until crust is golden brown.

Recipe Source: <http://allrecipes.com/recipe/dutch-apple-pie-2/detail.aspx>