

## **Pie Crust**

**2 ½ cups flour**

**1 tsp salt**

**6 oz. unsalted butter (if using salted butter, add ½ tsp salt)**

**4 oz. ice water**

**Grate cold butter into flour using a cheese grater. Gently rub butter and flour together to evenly disperse. Add most of the ice water and mix with spatula (or by hand) until dough comes together. If dough is too dry, add more ice water, a spoonful at a time until dough holds (do not add too much water!)**

**Divide dough in half; each half is enough to make a 9" deep dish pie crust.**

## **Crumb Topping**

**4 ounces butter**

**2 cups flour**

**½ cup brown sugar**

**2 teaspoons cinnamon**

**Mix cinnamon and flour and sugar. Add butter to mixture until well incorporated and crumbly.**