**Apple Crumb Pie in a Jar**

**Yield:** 6 half-pint jars

**Ingredients:**

1 sheet of prepared pie crust dough (available in the freezer section of the grocery store), or one recipe pastry pie crust

**Pie filling**  
4 large tart apples (such as Granny Smith), peeled and chopped (about 5 1/2 cups chopped)  
1 Tablespoon fresh lemon juice  
1/2 cup sugar  
1/4 cup brown sugar  
3 Tablespoons flour  
1 teaspoon ground cinnamon  
1/4 teaspoon nutmeg

**Topping**  
3/4 cup flour  
1/4 cup sugar  
1/4 cup brown sugar  
1/4 teaspoon cinnamon  
1/3 cup butter, room temperature

**Directions:**

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1. Thaw the pie crust (if using frozen), or prepare pie crust. Please note, frozen pie crust sheets usually need to thaw several hours.

2. Preheat oven to 375\*F.

3. Use the ring from the lid of the jars to cut 6 circles of dough. Place one circle of dough into the bottom of each jar and use your fingers to press the dough into the bottom of the jar and up the sides a bit.

4. Peel and chop apples and place in a large bowl.

5. Add lemon juice and toss to coat well.

6. Add sugars, flour and spices and stir to coat apples.

7. Scoop apples into the prepared jars, pressing the apples in as tightly as possible. Divide the apples between the 6 jars.

8. Prepare the crumb topping by combining all ingredients and mixing together with a pastry blender, or fork until the butter is in small pieces and the mixture is crumbly, yet well combined.

9. Top each jar of apples with a generous portion of crumb topping, pressing down a bit as needed. The apples will cook down quite a bit while baking, so you want to start with full jars.

10. Bake the jars on a large baking sheet (because the pies will likely bubble over a bit while baking). Bake 35 minutes at 375 degrees.

11. Cool at least 20 minutes before serving.

Cover and store in the fridge for one day if not eating right away.