



*To get the thinnest, most uniform slices of apple, use a mandolin-style slicer.*

## Streusel-Topped Apple Pie

⅓ cup flour  
3 Tbsp. light brown sugar  
1 tsp. cinnamon  
⅛ tsp. salt  
½ cup chopped walnuts (2 oz.)  
2½ Tbsp. unsalted butter, melted  
½ tsp. vanilla extract  
1 cup Greek yogurt or sour cream  
3 Tbsp. granulated sugar  
3 large Braeburn or other tart-crisp apples  
(1¾ lb.), peeled, cored and very thinly sliced  
One 9-in. pie shell, homemade or store-bought



1. Preheat the oven to 375°F.
2. In a medium bowl, combine the flour, brown sugar, cinnamon and salt. Stir in the walnuts. Sprinkle with the melted butter and vanilla, and stir with a fork until evenly moistened. Set aside the streusel topping.
3. In a small bowl, stir together the yogurt and granulated sugar. Refrigerate until ready to use.
4. Arrange the apple slices in the pie shell in tight stacks, arranging the stacks so that there are as few gaps as possible. The apples should be very densely packed. Spread the yogurt mixture over the apples, leaving a ½-inch border all around. Sprinkle evenly with the streusel topping, going right up to the pastry.
5. Place the pie on a baking sheet (for any drips). Bake for 10 minutes. Reduce the temperature to 350°F, and bake for 40 minutes or until the topping is browned and the apples are bubbling. Cover the edge of the piecrust with foil if it starts to get too brown.

Makes 8 servings

Total time: 1 hour 15 minutes

Per serving: 312 calories, 16 g fat, 42 g carbohydrates (3 g fiber), 3 g protein, 108 mg sodium

