GENERAL

martha stewart apple crumb pie

Published: September 3, 2026 | Index ID: #-

Introduction

When you think of classic American desserts that evoke warmth, nostalgia, and a touch of elegance, one name instantly comes to mind: **Martha Stewart apple crumb pie**. This beloved recipe combines the comforting familiarity of a fruit pie with the indulgent crunch of a buttery crumb topping, all wrapped in a flaky, golden crust. Whether you're a seasoned baker looking for a refined recipe or a novice eager to impress, this guide will walk you through every step—highlighting Martha Stewart's signature touches, offering helpful tips, and ensuring your pie turns out perfectly every time.

The Legacy of Martha Stewart and Apple Crumb Pie

Martha Stewart's influence on American cooking is immeasurable. From her television shows to her bestselling cookbooks, she has turned everyday ingredients into culinary masterpieces. Her take on apple crumb pie stands out for its meticulous balance of sweet and tart, the harmony of textures, and the simple yet elegant presentation. The recipe has become a staple in households across the country, often serving as the centerpiece for family gatherings, holiday celebrations, and cozy Sunday afternoons.

Why Apple Crumb Pie Is a Classic

Apple pie has long been a symbol of comfort food, but adding a crumb topping elevates it to a new level. The crumb layer—typically made from flour, butter, and brown sugar—creates a delightful contrast to the soft, spiced apples. It offers a caramelized, buttery crunch that satisfies the sweet tooth while adding depth to the flavor profile. The combination of apples, spices, and crumb is a timeless duo that resonates across generations.

Ingredients Overview

Below is a comprehensive list of ingredients you'll need to create the perfect Martha Stewart apple crumb pie. All measurements are in U.S. customary units for consistency.

- For the crust:
- 2 ½ cups all purpose flour
- 1 tsp salt
- 1 tsp sugar
- 1 cup unsalted butter, cold and cubed
- 6–8 tbsp ice water

- 6 cups apples (Granny Smith, Honeycrisp, or a mix), peeled, cored, and sliced
- 1 cup granulated sugar
- ½ cup brown sugar
- 2 tsp ground cinnamon
- ¼ tsp ground nutmeg
- ½ tsp salt
- 2 tbsp all purpose flour

- 2 tbsp lemon juice
- 1 tsp vanilla extract

- ½ cup all purpose flour
- ½ cup rolled oats
- ½ cup packed light brown sugar
- ½ tsp salt
- ½ cup unsalted butter, cold and cubed

Step by Step Recipe

Preparing the Crust

1. Mix dry ingredients. In a large bowl, whisk together flour, salt, and sugar.
2. Add butter. Toss in the cold, cubed butter. Use a pastry cutter or your fingertips to cut the butter into the flour until the mixture resembles coarse crumbs.
3. Sprinkle ice water over the mixture, one tablespoon at a time, and mix gently until the dough just comes together. Avoid overworking.
4. Divide and chill. Split the dough into two equal portions, form each into a disc, wrap in plastic, and refrigerate for at least 30 minutes.

Making the Apple Filling

1. Combine spices. In a small bowl, whisk together cinnamon, nutmeg, salt, and flour.
2. Mix apples. In a large bowl, toss the sliced apples with sugar, brown sugar, lemon juice, vanilla extract, and the spice mixture until evenly coated.
3. Rest. Let the apples sit for 10 minutes to allow the flavors to meld.

Preparing the Crumb Topping

1. Mix dry ingredients. In a medium bowl, combine flour, oats, brown sugar, and salt.
2. Add butter. Cut in the cold butter using a pastry cutter or your fingers until the mixture resembles coarse crumbs.

Assembling the Pie

1. Preheat oven. Heat to 375°F (190°C).
2. Roll out crust. On a lightly floured surface, roll one disc of dough into a circle large enough to line a 9 inch pie dish. Transfer to the dish and gently press into the bottom and up the sides.
3. Add filling. Pour the apple mixture into the crust, spreading evenly.
4. Top with crumbs. Sprinkle the crumb mixture evenly over the apples.
5. Seal edges. Roll out the second dough disc and lay it over the filling. Trim any excess dough, then crimp the edges to seal. Cut small slits in the top to allow steam to escape.

Baking Tips

- Place the pie on the middle rack to ensure even baking.
- Bake for 45–50 minutes, or until the crust is golden brown and the filling is bubbling.
- If the edges brown too quickly, cover them with foil or a pie shield.
- Let the pie cool on a wire rack for at least 30 minutes before slicing to allow the filling to set.

Tips & Variations

Sweet vs. Savory Crumb

While the classic crumb topping is sweet, you can experiment by adding a pinch of sea salt or a dash of espresso

powder for a more complex flavor profile. For a savory twist, consider incorporating a handful of chopped walnuts and a splash of maple syrup.

Apple Varieties

Different apple types contribute distinct textures and flavors:

- Granny Smith: Tart and firm—great for balance.
- Honeycrisp: Sweet, crisp, and juicy.
- Jonagold: Sweet tart with a hint of vanilla.
- Gala: Mildly sweet, softer when baked.

Gluten Free Options

Replace all purpose flour with a gluten free blend (1:1 ratio). For the crumb topping, use a gluten free flour mix and ensure the rolled oats are certified gluten free.

Serving Suggestions & Pairings

Apple crumb pie is versatile. Serve it warm with a scoop of vanilla ice cream, a drizzle of caramel sauce, or a dollop of whipped cream. Pair it with a light, sparkling wine or a crisp apple cider for a sophisticated touch. For a casual gathering, cut into small squares and serve with fresh berries or a sprinkle of toasted almonds.

Martha Stewart’s Influence on Baking

Martha Stewart’s approach to cooking emphasizes precision, presentation, and a deep respect for ingredients. She often advises bakers to:

- Use high quality butter for richer flavor.
- Keep dough cold to achieve a flaky crust.
- Balance sweetness with acidity—hence the lemon juice in the apple mixture.
- Allow flavors to meld by letting the filling rest before baking.

These principles are evident in the Martha Stewart apple crumb pie recipe, making it a reliable go to for any baking enthusiast.

Frequently Asked Questions

- Can I make the pie ahead of time? Yes—assemble the pie up to the point of baking and refrigerate. Bake it when ready to serve.
- What if I don’t have rolled oats? Substitute with additional flour or use puffed rice for a different texture.
- How do I prevent the crust from becoming soggy? Brush the crust with an egg wash before baking to create a protective barrier.
- Can I freeze the pie? Yes—freeze the assembled pie (but not yet baked). Bake it straight from the freezer, adding an extra 10–15 minutes of baking time.

Conclusion

The Martha Stewart apple crumb pie is more than just a dessert; it’s a culinary experience that brings together the comforting familiarity of apple pie with the delightful crunch of a crumb topping. By following this detailed guide—paying attention to ingredient quality, technique, and Martha’s signature touches—you’ll create a pie that’s both visually stunning and irresistibly tasty. Whether you’re hosting a family gathering or simply treating yourself, this pie

is sure to become a new favorite in your kitchen repertoire.

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