Apple Crumbpie

6 cups cooking apples*, sliced

1/2 cup sugar

1 teaspoon cinnamon

Peel and slice apples. Mix sugar cinnamon with sliced apples. Put in glass pie baking dish.

Topping

1/2 cup sugar

3/4 cup all-purpose flour

1/3 cup butter

Mix dry ingredients. Cut in butter until crumbly. Sprinkle over apples. Bake at 400 degrees for 40 minutes. Serve warm with vanilla ice cream.

*We recommend Romes or Goldens, but you can use any of the cooking apples listed on the Farmer's Market page.