INGREDIENTS

Filling:
- 2 to 2 1/2 lbs. of granny smith apples (peeled, cored and sliced)
- 1/2 cup sugar
- 2 tbs. cinnamon
- 1 tsp. flour

Crust:
- 1 - 1/2 cups flour
- 1 tsp. sugar
- 1 tsp. salt
- 1/2 cup oil (vegetable/canola)
- 1/4 cup milk

Topping:
- 1 stick of butter, room temperature
- 1/2 cup flour
- 1/2 cup sugar

DIRECTIONS

Filling:
1 Mix ingredients and put aside so the sliced apples can soak up the sugar cinnamon.

Crust:
1 Combine flour, sugar and salt in the pie shell.
2 In a 2 cup glass measuring cup, mix together the oil and milk. Pour the mixed oil and milk into the pie shell, and stir into the flour mixture til it is dough.
3 Use the palm of your hand and press the dough mix to form the pie crust.
4 Put apple slices on top of pie crust.

Topping:
1 Crumble all together and put on top of apples.
2 Bake at 325° F for 1 hour or more.
3 Sprinkle cinnamon on top when you take it out.