

Earl Grey Infused Apple Crumb Pie Recipe



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Agata Wróbel

- Sub Category Name
Food
Desserts
- Recipe Source Name
Tea infused

Used Teas



Exceptional Elegant
Earl Grey

Ingredients

Earl Grey Infused Apple Crumb Pie Recipe THE DOUGH

- 170g Cold Butter
- 210g Flour
- 14g Sugar
- Salt to taste
- 72ml Cold Water

THE CRUMBS

- 140g Flour
- 100g Demerara Sugar
- 90g Butter
- $\frac{1}{2}$ tsp Salt

THE FILLING

- 1.2kg Peeled Apples, cut into 2cm slices
- 60g Butter
- 60g Demerara Sugar
- 30ml Apple Juice
- 2 tbsp Corn Flour
- 45ml Hot Water
- 2 bags Dilmah Elegant Earl Grey Tea
- $\frac{1}{4}$ tsp Cinnamon
- $\frac{1}{4}$ tsp Ground Nutmeg
- $\frac{1}{4}$ tsp Salt
- $\frac{1}{2}$ tsp Vanilla Beans
- 1 tsp. Lemon Juice

Methods and Directions

Earl Grey Infused Apple Crumb Pie Recipe

1. Brew the tea in hot water.
2. In a small bowl, whisk the corn flour with the brewed tea and apple juice. Set aside.
3. In a large pan, melt butter and add the apples. Let cook for 10 mins. Add brown Sugar and spices. Cook for two more minutes.
4. Pour the tea mixture into the pan and cook while stirring for three minutes or until it releases some bubbles.
5. Remove from heat, add lemon juice, salt and vanilla. Let cool completely.