

# Apple Pie with Cheese Crumble Topping

**Servings:**

Serves 8

**Nutrition Information:**

Protein: 5g; Fat: 19g; Carbohydrate: 34g; Fiber: 2g; Sodium: 268mg; Cholesterol: 32mg; Calories: 323.

**Ingredients:**

Pastry for one-crust (9-inch) pie  
5 cups (about 1 3/4 pound) peeled, cored, and sliced  
Granny Smith apples  
3/4 cup shredded Cheddar cheese  
1/2 cup flour  
1/3 cup sugar  
1/3 cup butter or margarine

**Method:**

- 1) Heat oven to 400 degrees F. Line a 9-inch pie pan with pastry. Fill with apples.
- 2) In small bowl, combine cheese, flour, sugar, and butter. Mix until crumbly. Sprinkle cheese mixture over apples. Bake 15 minutes. Reduce oven heat to 350 degrees F and bake 30 to 35 minutes longer or until apples are tender. Serve warm or at room temperature.