

## Simple Pie Crust for Dutch Ovens

1 1/2 cups of flour  
1TBS granulated sugar  
1/2 cup butter melted  
1/4 cup milk  
dash of salt  
parchment paper

Lightly grease or use cooking spray on the inside of the Dutch oven (DO). Mix all the ingredients together in a bowl until you have a ball of soft dough. Tear off a sheet of parchment paper that is a few inches larger than the diameter of your DO.

Fold the paper in half.

Fold it in half again.

Your parchment paper should now be a square.

Fold the paper in half diagonally.

Fold the paper in half again, maintaining a pointed end.

Place the pointed end of the paper into the center of your DO.

Mark the height you want your liner to go with a finger or pen. This is where we'll cut off the excess.

Unfold your liner and roll out dough in the center of the paper and place it in your DO. The crust should go up the sides of the DO a few inches.

You can make this dough ahead of time and roll up dough inside the parchment paper for later.

## Easy Dutch Oven Apple Crumble Pie

1 Pie crust, can use homemade or pre-made  
1 21 oz. canned apple pie filling

### Crumb topping

1/2 cup Quick cooking oats  
1/2 cup All-purpose flour  
1/2 cup Brown sugar  
1 tsp Ground Cinnamon  
1/4 tsp Ground Nutmeg  
1/2 cup Butter, Unsalted, Room temperature, Cut into small cubes

In a lightly greased 10" Dutch oven place parchment paper inside. Press piecrust onto parchment paper going slightly up the sides. Pour pie filling into pie crust.

In a medium sized bowl combine oats, flour, brown sugar, cinnamon, nutmeg and mix with a fork or pastry cutter until mixture resembles coarse crumbs.

Sprinkle crumble topping evenly on top of the pie filling.

Place DO over a ring of 8 charcoals. If DO lid has steam vents turn lid so vents are on opposite sides.

Place a ring of 12 charcoals on lid and bake for 20 minutes. Turn lid to align steam vents and then turn the whole DO in the opposite direction 180 degrees. Bake for another 15 minutes or until juices are bubbly and topping is golden brown. You may need to add an additional 3 -4 coals on top for browning.

Remove lid and DO from coals to let cool.

Drizzle caramel sauce (optional).

Cut slices and enjoy!