

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
- 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
- ¹/₄ tsp Cinnamon
- ¹/₄ tsp Ground Nutmeg
- ¼ tsp Salt
- 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.

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