Crumb crust for Dutch Apple Pie or other fruit pie

1 Cup flour

½ cup butter

½ cup Brown sugar

½ cup turbinado sugar

1 teaspoon Cinnamon

½ cup chopped pecans optional

1. Set oven to 450 degrees.

1. Mix above ingredients and put on top of filled deep dish pie crust and pat down.
2. Bake for 15 minutes
3. Turn heat to 350 degrees.
4. Place a loose piece of foil over pie.
5. Bake for 45 minutes to one hour or until the edges are bubbly and the center is tender.