

Caramel Apple Pie

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An exciting twist on the all-American apple pie, this sweet and seasonal dessert features a gooey layer of caramel that ties the sweetness of the apples, flaky crust, and delicious flavor together. Top with vanilla ice cream for an unforgettable sweet treat. For a memorable apple pie use a variety of baking apples such as Granny Smith or Idared, with a few sweeter apples such as Golden Delicious or Braeburn to add some natural sweetness.

Ingredients:

For filling:

½ c. packed brown sugar

¼ c. melted butter

1/3 c. all-purpose flour

5 c. thinly sliced apples (use approximately ¾ tart baking apples and ¼ sweet apples)

2/3 c white sugar

3 Tbsp all-purpose flour

2 tsp ground cinnamon

1 tsp lemon juice

20 caramels, roughly chopped, or halved

1 egg white, beaten

For Pastry:

2 c. all-purpose or pastry flour

1 tsp salt

2/3 c. shortening

6 tbsp cold water

Directions:

Preheat oven to 375 degrees F (190 degrees C)

Pastry Dough:

Mix flour and salt in a large bowl. Cut in shortening using pastry cutter or fork, until mixture is blended and crumbly. Do not over-mix.

Add cold water, 1 Tbsp at a time, lightly tossing mixture with a fork, until mixture forms into a ball. Do not add too much water, as dough will be sticky and tough.

Divide dough into two balls and gently roll each out into a circle, adding flour as necessary. Roll out dough until each circle is apr. 1" larger than the inverted pie plate (10" for a 9" pie plate). Carefully place bottom pie crust in greased pie plate, set aside.

Filling:

Combine brown sugar, melted butter or margarine, and 1/3 c. flour in small bowl. Mix well and set aside.

Place apples in large bowl. Add white sugar, 3 Tbsp flour, cinnamon and lemon juice. Toss lightly until ingredients are thoroughly coated. Carefully spoon approximately half of apple filling into pastry-lined pie plate and top with caramels. Sprinkle ½ brown sugar mixture over caramels.

Add remaining apple mixture, and top with caramels and taffy mixture. Place top pastry over filling, and seal well to avoid caramel leaking out. Cut steam vents, and brush top crust with beaten egg white.

Cover pie with foil and bake in preheated oven for 25 minutes. Remove foil from pie, and bake uncovered for 20 to 25 minutes until crust is golden. Serve warm.

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