



### Caramel Apple Pie

#### Ingredients:

##### *Filling*

3 -3 1/2 lbs Granny Smith apples  
1 lemon  
1/4 cup all-purpose flour  
1 1/2 teaspoons cinnamon  
1 cup white sugar  
3 tablespoons water  
1/4 cup heavy cream  
1 teaspoon vanilla extract  
2 9inch pie crusts  
1/4 cup butter

##### *Topping*

1 egg  
1 tablespoon water  
2 tablespoons sugar



#### Directions:

Peel and cut apples into 1/4 inch slices. Squeeze lemon on top to prevent browning. Bring sugar and water to a boil over med to med-low heat. DO NOT STIR AT ALL. Allow to reach a caramel color, about 10-15minutes. Remove from heat and add heavy cream. Stir with a wooden spoon. Once bubbles subside, add vanilla extract. Return to stove over a very low flame to keep warm. Toss apples, flour and cinnamon and pour over pie crust. Pour caramel sauce over apple mixture. Dot with butter. Cover with pie crust. Slit crust to allow steam to escape. To make egg wash, beat egg with 1tbs water. Brush egg wash over pie crust. Sprinkle with sugar. Bake at 350°F for 45-55 minutes or until golden brown. Cool, allowing caramel to set up, about 1 hour before serving.

### Still have leftover Halloween Candy?

Try this recipe using those cellophane wrapped caramel candies.

### Easy Caramel Apple Pie

#### Ingredients:

1 frozen 9" pie crust  
10 caramel candies; quartered  
1/3 cup flour  
2 teaspoons lemon juice  
3 cups Jonathon apples; unpeeled; cut into 1/2" cubes  
2/3 cup caramel ice cream topping  
1/2 cup pecans; chopped

#### Directions:

Preheat oven to 375 degrees. In a medium sized bowl, combine caramels and flour. Add apples, caramel topping and lemon juice; mix well. Pour mixture into crust; top with pecans. Bake on baking sheet at 375°F for 40-45 minutes or until bubbly and golden brown. Cool.