

Crunchy Caramel Apple Pie

Source: Good Morning America Apple Pie contest (goodmorningamerica.com) Nov. 8, 2001

Ingredients

- 1 Deep Dish Pie Crust
- ½ cup Sugar
- 3 tablespoons Flour
- 1 teaspoon Cinnamon
- ⅛ teaspoon Salt
- 6 cups Apples (Golden Delicious & Fuji)
- 1 Recipe Crumb Topping
- 1 cup Brown Sugar
- ½ cup Flour
- ½ cup Quick Rolled Oats
- ½ cup Butter

Method

Preheat oven to 375°F.

Topping

Stir together brown sugar, flour and rolled oats. Cut in ½ cup butter until crust resembles coarse crumbs. Set aside.

Pie

1. In large mixing bowl stir together sugar, flour, cinnamon and salt.
2. Add apples and gently toss until coated
3. Transfer apple mixture to shell.
4. Sprinkle crumb topping over apples mixture.
5. Place pie on cookie sheet.
6. Cover edges of pie with a collar of alum foil.
7. Bake at 375°F for 25 minutes. remove foil and return to oven another 25-30 minutes.
8. Remove from oven. Sprinkle pie with chopped pecans and then drizzle with caramel on top.
9. Cool on wire rack and enjoy warm or room temperature.

Notes

Note: Can put collar on before crumb topping in order to hold it in. Press topping down a bit.