Caramel Apple Pie

Note: This recipe is intended for a deep pie dish, like a stoneware one.

6	large	Granny Smith apples, peeled, sliced	1	tsp	Cinnamon
¼	cup	Lemon juice	¼	tsp	Nutmeg
¾	cup	Sugar	15	ea	Caramel candies (about 1 ounce)
¾	cup	Brown sugar	1	tsp	Vanilla
½	cup	Flour	2	Tbsp	Margarine

1 Half fill a large bowl with cold water and the lemon juice. Peel, core and slice the apples, placing them in the lemon water to soak. Apple pieces should be about 1/8" thick and less than 1" square.

2 In another bowl, mix the sugars, flour, nutmeg and cinnamon together.

3 Make the pie crust and roll out the bottom crust, placing it in the pie pan.

4 In a small saucepan, melt the caramel and margarine together until smooth. Stir in the vanilla.

5 Drain the apples. Dry out the bowl they were in, replace them in it. Add the sugar mixture and stir well, making sure the apple pieces are coated evenly. Place apples in the pie pan. Drizzle the caramel mixture over the apples evenly.

6 Roll out the top crust and put it on the top. Trim and seal the edges.

7 Bake at 425 degrees for 20 minutes. Drop oven temperature to 350 degrees and bake for another 80 minutes. Crust should be golden brown.

8 Remove and let the pie cool some before serving with whipped cream.

Servings: 10

Cooking Times

Preparation Time: 1 hour
Cooking Time: 1 hour and 40 minutes

Degree of Difficulty

Degree of Difficulty: Moderately difficult

Oven Temperature: 425°F

Nutrition Facts

Serving size: 1/10 of a recipe (5.5 ounces).
Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.
Nutrition information calculated from recipe ingredients.

Amount Per Serving	
Calories	361.57
Calories From Fat (14%)	51.12
	% Daily Value
Total Fat 5.89g	**9%**
Saturated Fat 1.49g	**7%**
Cholesterol 2.98mg	**<1%**
Sodium 135.66mg	**6%**
Potassium 190.02mg	**5%**
Total Carbohydrates 77.96g	**26%**
Fiber 1.2g	**5%**
Sugar 65.75g	
Protein 2.86g	**6%**
MyPoints 7.48	

Recipe Type: Dessert