

Caramel Apple Pie

A cozy fall dessert with tender apples, warm spice, and caramel.

Ingredients	Method
• 1 double-crust pie pastry • 6 cups peeled, thinly sliced apples • 1 tablespoon lemon juice • 1/2 cup granulated sugar • 1/3 cup packed brown sugar • 1 teaspoon ground cinnamon • 1/4 teaspoon ground nutmeg • 2 tablespoons all-purpose flour • 1/4 teaspoon salt • 2 tablespoons butter, cut into small pieces • 1/3 cup caramel sauce, plus more for serving • 1 egg mixed with 1 tablespoon water	1. Heat the oven to 400 F. Fit one pastry crust into a 9-inch pie plate. 2. Toss the apples with the lemon juice, both sugars, cinnamon, nutmeg, flour, and salt. Let stand for 10 minutes. 3. Spoon the filling into the crust. Dot with butter and drizzle with caramel sauce. 4. Add the top crust, seal and crimp the edges, and cut several vents. Brush lightly with the egg wash. 5. Bake for 20 minutes. Reduce the oven to 375 F and bake for another 35 to 45 minutes, until the crust is golden and the filling bubbles. Shield the edge with foil if it browns too quickly. 6. Cool for at least 2 hours before slicing. Drizzle with warm caramel when serving.

Kerry's Kitchen Note

Use a combination of tart and sweet apples for the best flavor. Three Granny Smith and three Honeycrisp apples are a good choice. The pie slices most cleanly after it has cooled, although waiting may be the hardest part.

Caramel Apple Pie Grocery List

Check your pantry first, then mark each item as it goes into your cart.

Produce

- ☐ 6 to 8 medium apples - about 3 Granny Smith and 3 Honeycrisp
- ☐ 1 lemon

Refrigerated

- ☐ Butter
- ☐ 1 egg

Baking aisle

- ☐ 1 package double-crust pie pastry
- ☐ Granulated sugar
- ☐ Brown sugar
- ☐ All-purpose flour

Spices and pantry

- ☐ Ground cinnamon
- ☐ Ground nutmeg
- ☐ Salt

Dessert toppings

- ☐ Caramel sauce - enough for the filling and serving

Before baking

Make sure you have a 9-inch pie plate, aluminum foil for shielding the crust edge, and a pastry brush for the egg wash.