

Dutch Carmel Apple Pie

Recipe by: Craig

Prep Time: 15 min

Cook Time: 50 min

Serving Size: 6 to 8

Tools: Pie Pan,

Ingredients:

- Filling
 - 4 Apples – Core, peel, chop
 - ½ cup caramel ice cream topping
 - 1/3 cup flour
 - 1 cup pecans
- Topping
 - ¾ cup flour
 - ¾ cup brown sugar
 - ¼ cup butter

Stove Steps:

1. Preheat oven to 350 degrees
2. Mix apple and pecan mix into unbaked single pie crust
3. Sprinkle flour over mixture
4. Drizzle caramel over top
5. Blend topping ingredients using a pastry cutter until uniformly crumbly
6. Sprinkle over top of filling
7. Bake at 375 for 50 minutes cover top with flat foil sheet
8. Remove foil after 40 minutes to brown topping