Caramel Apple Pie

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Pie Ingredients

- 1 recipe sweet pie crust (see below), or 1 box storebought pie crust
- 8 cups assorted apples, peeled, cored, and chopped
- 1 cup brown sugar
- ½ cup all-purpose flour
- heavy cream for brushing crust (optional)

Crumble Ingredients

- ½ cup brown sugar
- 3/4 cup all-purpose flour
- 6 Tbsp. unsalted butter, softened
- ½ cup peanuts, coarsely chopped



Directions

- 1. Prepare your pie crust. Chill for at least 1 hour before using.
- 2. Preheat your oven to 375°F.
- 3. Peel, core, and chop your apples and put them in a large mixing bowl.
- 4. Stir the brown sugar and flour into the apples until well-combined. Set aside.
- 5. Roll out half of the pie crust and line a 9" pie plate. Carefully spread the apple filling into the crust. Place the pie in the fridge while you make the crumble.
- 6. In a small bowl, stir together the brown sugar and all-purpose flour until well-mixed. Stir in the chopped peanuts. Cut in the softened butter until the mixture forms pea-sized crumbs. Sprinkle the crumble mixture evenly across the top of the pie.
- 7. Use the remaining pie crust to make a braided edge, or freeze for later use. Brush any top crust pieces with heavy cream.
- 8. Bake the pie for 60 minutes, or until the crust and crumble are browned and the filling is bubbly. If the edge of the crust browns too quickly, cover it with aluminum foil or a pie shield during the last 20-30 minutes of baking time. Cool completely before serving and serve with caramel sauce.

Sweet Pie Crust

Ingredients

- 10 Tbsp. butter
- 1 3/4 cups all-purpose flour
- ½ cup granulated sugar
- 1 egg yolk
- 3 Tbsp. cold heavy cream

Directions

- 1. Cut the butter into ½" cubes and freeze it for at least 30 minutes.
- 2. When the butter is sufficiently frozen, combine the flour, sugar, and butter in a food processor or large bowl. Pulse until the texture resembles coarse sand.
- 3. Add the egg yolk and cream and pulse until the dough just begins to come together (it should look crumbly).
- 4. Scrape the dough out of the bowl and form it into one or two discs.
- 5. Wrap the disc(s) in plastic wrap and refrigerate for at least one hour or freeze up to two months.