

Candied Apple Pie



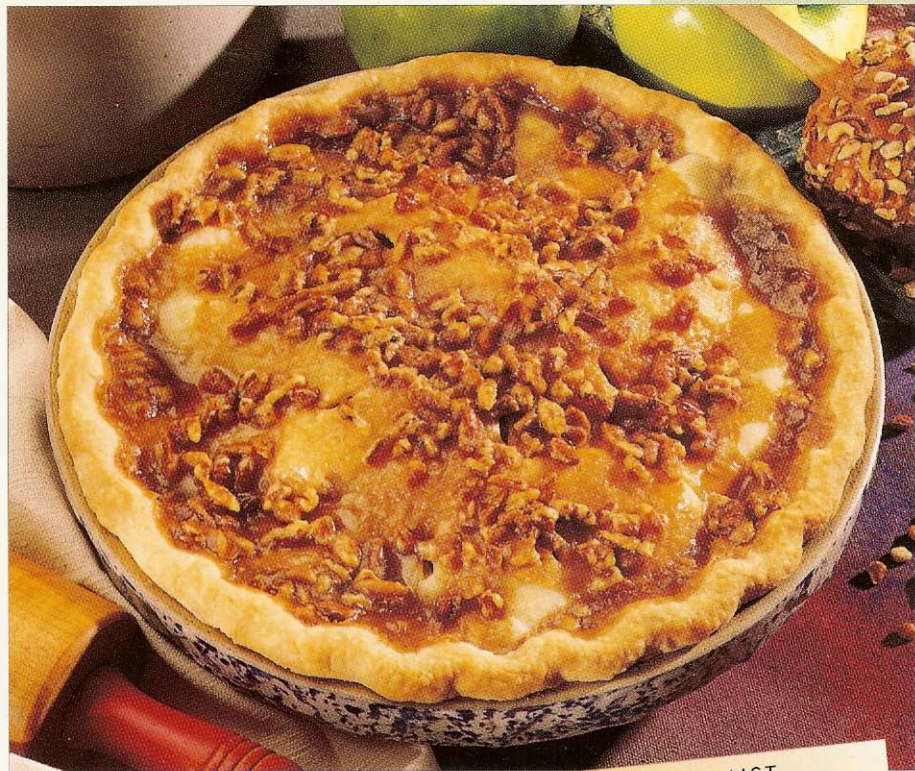
PREPARATION TIME
20 minutes



COOKING TIME
40 minutes



PERFECT PARTNER
pecan ice cream



Buy several frozen pie pastry packages when on sale and freeze for up to 6 months.

When making a 2-crust pie, the pastry should be thawed before adding the top crust.

SHOPPING LIST

- apples • pecans • nutmeg
- lemon • pie pastry
- whipping cream

ON HAND

- butter • salt • sugar • flour
- cinnamon • brown sugar

INGREDIENTS

- 3/4 cup sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/4 teaspoon salt
- 6 cups peeled, thinly sliced tart apples (5 large apples)
- 1 package (2-crust) pie pastry
- 2 tablespoons butter or margarine
- 2 tablespoons lemon juice

CANDY TOPPING:

- 1/4 cup melted butter or margarine
- 1/2 cup brown sugar
- 2 tablespoons whipping cream
- 1/2 cup chopped pecans

SERVES **6**

COOK'N
Express

• If you bake the pie in a glass pie plate, you can reduce the baking time in step 2 to 30 minutes.

Make Ahead

Entertain with ease! Prepare this pie up to 3 days ahead. Cool completely; cover with foil and refrigerate. Reheat, uncovered, in a 350°F oven for about 15 minutes.

1 Preheat oven to 400°F. Mix sugar, flour, cinnamon, nutmeg and salt in a large bowl. Add apples and toss to coat. Spoon into a pastry-lined 9-inch pie plate. Dot top with butter; sprinkle with lemon juice.



3 Meanwhile, for candy topping, mix butter, brown sugar and whipping cream in a microwave-safe measure. Microwave on MEDIUM for 2 minutes. Stir in pecans. Microwave on HIGH for 1 minute.



♦ VARIATION

Create a melt-in-your-mouth treat. Leave off the top crust and spoon the caramel topping directly onto the apples.



2 Top pie with second pastry crust; seal edges and cut vents. Bake for 40 minutes or until golden brown.



4 Spoon candy topping over top of hot pie. Bake for 2 minutes longer. Serve warm.