

# Foster's Body & Paint

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## Caramel Apple Pie

### Ingredients:

- 1 box (15 oz) Pillsbury refrigerate pie crusts, softened as directed on box
- ¼ cup finely chopped pecans
- ¾ cup sugar
- 2 tablespoons all purpose flour
- 1 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1 tablespoon lemon juice
- 6 cups sliced, peeled apples (medium size)
- 1/3 cup caramel topping
- 1/4 cup chopped pecans



### Preparations:

- 1.) Heat oven to 425 degrees. Make pie crusts as directed on package for two-crust pie using 9-inch pie pan. Sprinkle ¼ cup finely chopped pecans in bottom of pie crust-lined pan.
- 2.) In large bowl, mix sugar, flour, cinnamon and nutmeg. Gently stir in lemon juice and apples. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits or shapes in several places in top crust. If desired, brush crust with water; sprinkle lightly with sugar.
- 3.) Bake 35 to 45 minutes or until apples are tender and crust is golden brown. After 15 to 20 minutes of baking time, cover edge of pie crust with strips of foil to prevent excessive browning. Cool at least 1 hour before serving.
- 4.) Serve warm with ice cream, if desired. Drizzle with caramel topping; sprinkle with chopped pecans.

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