

# The Best Caramel Apple Pie



*Don't skimp on the caramel drizzle!*

## Ingredients:

### FOR THE FILLING:

- 6 c. peeled and sliced Granny Smith apples
- Juice of 1/2 lemon
- 1/2 c. sugar
- 6 tbsp. flour
- 1/4 tsp. salt

### FOR THE TOPPING

- 3/4 c. butter
- 1/2 c. flour
- 1 c. brown sugar
- 1/2 c. quick oats
- 1/4 tsp. salt
- 1 pie crust
- 1/2 c. pecans, chopped
- 1/2 jar (or more) caramel topping

## Instructions:

- Heat the oven to 375°F.
- For the filling: In a large bowl, combine the apples, lemon juice, sugar, flour, and salt. Set aside.
- For the crumb topping: In a medium bowl, cut the butter into the flour using a pastry cutter, then cut in the brown sugar, oats, and salt.
- Add the apples to the prepared pie shell and top with the topping. Cover the edges of the crust with aluminum foil and bake for 30 minutes. Remove the foil and place back in the oven until the edges are bubbling, 30 to 45 minutes. When 5 minutes remain, sprinkle the pecans over the pie. Finish baking. Quiver with anticipation.
- Remove the pie from the oven and pour 1/2 jar (or more, if you're feeling dangerous and naughty) of caramel topping over the top. Allow to cool slightly before serving, or don't if you can't wait. Eat. Enjoy. Smile. Cry. Then smile again.

**Prep Time:** 45 mins

**Cook Time:** 55 mins

**Servings:** 6-8 portions