

Moira's Crunchy Caramel Apple Pie

1 deep dish pie crust
½ cup sugar
3 Tbsp all-purpose flour
1 tsp ground cinnamon
1/8 tsp salt
6 cups thinly sliced peeled apples
½ cup chopped pecans
¼ cup caramel topping

Crumb topping ingredients;

1 cup packed brown sugar
½ cup all-purpose flour
½ cup quick cooking rolled oats
½ cup butter

Stir together brown sugar, flour and rolled oats. Cut in ½ cup butter until topping is like coarse crumbs. Set aside.

In a large mixing bowl, stir together the sugar, flour, cinnamon and salt. Add apple slices and gently toss until coated. Transfer apple mixture to the pie shell. Sprinkle crumb topping over apple mixture. Place pie on cookie sheet so the drippings don't drop into the oven. Cover pie edges with aluminum foil. Bake in a preheated oven at 375 degrees for 25 minutes. Then, remove foil and bake for 25-30 minutes. Remove from oven. Sprinkle pie with chopped pecans, then drizzle caramel on top. Cool on a wire rack and enjoy.