

Caramel Apple Streusel Pie

2018 Contest
2nd Place
Susan Riblett

Ingredients:

9inch refrigerator pie crust

For filling:

6 large apple , peeled, cored and sliced thinly

½ cup light brown sugar

½ cup sugar

¼ cup all purpose flour

1 tsp cornstarch

1 tsp cinnamon

¼ tsp nutmeg

½ teaspoon salt

1 tablespoon lemon juice

1 tsp vanilla

¼ cup heavy cream

4 tablespoon butter

For topping

1/2 cup all purpose flour

¼ cup sugar

2 tablespoon cold butter, cut into small chunks

2/3 cup toffee bits

Directions:

Unroll over pie pan and press into pan. Crimp edges. Pierce bottom of pan and sides with fork. Place in freezer for 30 minutes

Preheat oven to 375.

Combine all the filling ingredients EXCEPT for butter in a large bowl and mix well. Melt the butter in a heavy skillet over med heat. Add the apple mixture and cook until the apples become tender, approximately 8 minutes.

Remove pie pan from freezer and pour apple mixture into it.

To make the topping, combine the flour and sugar in a medium bowl. Cut the butter into the flour until coarse crumbs form. Stir in the toffee bits. Sprinkle over apple mixture. Wrap edges of the pie crust with aluminum foil.

Bake 35-40 minutes, or until crust is golden brown.

makes one pie, 8 servings.