

Crunchy Caramel Apple Pie

Ingredients:

1 pie crust (homemade is great, but you can use a Pillsbury one)
1/2 cup of sugar
3 Tablespoons flour
1/8 teaspoon salt
1 teaspoon cinnamon
6 to 8 cups thinly sliced peeled apples (Recommended: HoneyCrisp)

Crumb Topping:

1 cup packed brown sugar
1/2 cup flour
1/2 cup rolled oats
1/2 cup butter

Preheat oven to 375 degrees.

Stir together brown sugar, flour, rolled oats.

Cut in the 1/2 cup butter until topping is like coarse crumbs. May use a food processor, if preferred.

Set aside.

In a large bowl stir together the sugar, flour, cinnamon and salt. Add apple slices and toss until all are coated.

Transfer apple mixture to the pie crust, then sprinkle crumb topping over the apple mixture.

Cover edges of pie with aluminum foil.

Bake in oven for 25 minutes. Then remove foil and return to oven for another 25 to 30 minutes without the foil.

Remove from oven, sprinkle with optional pecans then drizzle top with caramel.