

# Caramel Apple Pie



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Recipe by: Laura Vitale

Serves 8

**Prep Time:** minutes

**Cook Time:** minutes

## Ingredients

- \_\_ 7 cups of Tart Apples, peeled, cored and sliced
- \_\_ 1 tsp of Lemon Juice
- \_\_ Zest and Juice of Half of a Small Orange
- \_\_  $\frac{3}{4}$  cup of Walnuts, chopped
- \_\_  $\frac{1}{3}$  cup of Brown Sugar
- \_\_  $\frac{1}{4}$  cup of Granulated Sugar
- \_\_ 1 Tbsp of Corn Starch
- \_\_  $\frac{1}{4}$  cup of Caramel Sauce (I have a recipe for that too!)
- \_\_ 2 tsp of Ground Cinnamon
- \_\_ 1 9 Unbaked Pie Crust
- \_\_

## For the Streusel Topping,

- \_\_  $\frac{3}{4}$  cup of All Purpose Flour
- \_\_  $\frac{2}{3}$  cup of chopped Walnuts
- \_\_  $\frac{1}{4}$  cup of Granulated Sugar
- \_\_ 6 Tbsp of Cold Butter
- \_\_ Extra Caramel Sauce for Drizzling over the top

1) Place the pie crust in a 9 pie plate. Spoon the caramel sauce in the bottom of the pie crust and set aside.

2) In a large bowl toss the apples with the lemon juice, orange juice and orange zest. Add the chopped walnuts, cornstarch, both sugars and cinnamon, toss to coat.

3) Add the apple mixture in the pie crust with the caramel sauce at the bottom.

4) In a small bowl combine all the ingredients for the streusel topping and mix with your fingers until the butter is evenly distributed through the dry ingredients.

5) Sprinkle streusel topping over the apples and place the pie plate on top of a baking dish. Bake for 1 hour at 350 degrees. Let it cool completely.

Slice and drizzle over some more caramel sauce and enjoy!

