



Angie's *Appetizers*

Caramel Apple Pie with Almond Streusel

Almond Streusel

½ cup all-purpose flour
¼ cup sugar
6 Tbsp butter, cut into cubes
¼ cup sliced almonds

Pie

1 – 14 inch round pie crust

Filling

2 lbs apples (about 6 apples)
1 tsp lemon juice
½ cup brown sugar
Pinch of salt
2 Tbsp butter, melted
2 Tbsp corn starch
2 tsp cinnamon
1 tsp vanilla

Instructions

Preheat oven to 350 degrees.

For the Streusel - Combine the flour and sugar in a bowl cut in butter with a pastry cutter or fork. Stir in almonds.

For the Filling - Peel, core and slice the apples into thin wedges, put in the lemon juice to keep them from browning. Stir together the brown sugar, salt, butter, corn starch, cinnamon, vanilla, add apples.

Put pie crust in greased pie plate, place on a rimmed baking sheet to catch any drips. Mound the apple filling in the pie crust, sprinkle with streusel.

Bake until the crust and streusel are golden brown and bubbly, about 1 ½ hours.

Let stand 20 minutes before serving. Enjoy!

Sincerely,

Angie Horkey

Customer Service Representative

