



Gammy's House Recipes

www.GammysHouse.com

Caramel Apple Pie

Ingredients:

1 frozen 9" pie crust
10 caramel candies; quartered
1/3 cup flour
2 teaspoons lemon juice
3 cups Jonathon apples; unpeeled; cut into 1/2" cubes
2/3 cup caramel ice cream topping
1/2 cup pecans; chopped

Directions:

Preheat oven to 375 degrees. In a medium sized bowl, combine caramels and flour. Add apples, caramel topping and lemon juice; mix well. Pour mixture into crust; top with pecans. Bake on baking sheet at 375 degrees for 40-45 minutes or until crust has browned. Cool.