

## CARAMEL APPLE PIE

Adapted from a recipe by Moshasmama

Preheat oven to 425.

1/2 cup butter  
3 Tablespoons all-purpose flour  
1/4 cup water  
1/2 cup white sugar  
1/2 cup brown sugar  
5 cups peeled apple chunks - 8 to 10 apples  
1 double crust pie pastry

Melt butter in a saucepan. Stir in flour and cook for about 2 minutes to incorporate the flour completely. This will not make a thick roux until you add the water. The mixture will then thicken quickly. Add both sugars, bring to a boil and simmer for a few minutes to completely melt the sugars.

Line a 9" pie pan with one of the crusts. Mound the chunked apples in the pan and press down firmly with both hands to pack the apples tightly. Roll out the second crust and cut into strips. Place strips in a lattice pattern over the apples and tuck in the edges. Leave big enough holes in the lattice for the caramel to ooze through. Ladle the caramel over the pie slowly, allowing it to seep into the apples and glaze the entire crust.

Bake for 15 to 20 minutes before reducing the heat to 350 and continuing to bake for another 40 to 45 minutes.