

# Caramel Apple Pie II

Ree Drumond - "A Pioneer Woman Cooks"

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## Servings: 8

FOR CRUST and FILLING

1 unbaked pie crust  
7 to 8 cups Granny Smith apples,  
peeled and sliced  
1/2 cup sugar  
1/4 cup flour  
1/4 teaspoon salt  
juice of 1/2 lemon  
FOR TOPPING  
3/4 cup (1-1/2 sticks) butter  
1/2 cup flour  
1 cup packed brown sugar  
1/4 teaspoon salt  
1/2 cup quick oats  
1/2 cup finely chopped pecans  
1/2 cup jarred caramel topping

## Preparation Time: 25 minutes

Preheat the oven to 375 degrees.

Roll the pie crust out on a lightly floured surface so that it is one inch larger in diameter than the top of your pie pan. Carefully fold the dough in half and transfer to the pan, then unfold so that it covers the pan. Tuck the edges underneath to make a neat dough rim.

Throw the apples into a large bowl with the sugar, flour, salt and lemon juice. Stir to combine. Let sit while you make the topping.

In a bowl, combine the flour, butter, brown sugar and salt with a pastry blender (or two forks) until the mixture is crumbly and lumpy. Add the oats and pecans.

Mound the apples into the pie pan, then sprinkle on all of the topping. Cover the crust edges with aluminum foil.

Bake for 25 minutes. Remove the foil and continue to bake until the top is golden, 25 to 30 minutes. If the top browns too quickly, cover the pie with foil.

Drizzle the caramel sauce over the top before serving.

Start to Finish Time: 1 hour 15 minutes

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Per Serving (excluding unknown items): 325 Calories; 9g Fat (23.8% calories from fat); 2g Protein; 62g Carbohydrate; 3g Dietary Fiber; 23mg Cholesterol; 235mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Fruit; 1 1/2 Fat; 2 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	325	<b>Vitamin B6 (mg):</b>	.1mg
<b>% Calories from Fat:</b>	23.8%	<b>Vitamin B12 (mcg):</b>	trace
<b>% Calories from Carbohydrates:</b>	74.2%	<b>Thiamin B1 (mg):</b>	.1mg
<b>% Calories from Protein:</b>	2.0%	<b>Riboflavin B2 (mg):</b>	.1mg
<b>Total Fat (g):</b>	9g	<b>Folacin (mcg):</b>	5mcg
<b>Saturated Fat (g):</b>	5g	<b>Niacin (mg):</b>	1mg
<b>Monounsaturated Fat (g):</b>	3g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	23mg	<b>% Refuse:</b>	0%
<b>Carbohydrate (g):</b>	62g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	3g	<b>Grain (Starch):</b>	1/2
<b>Protein (g):</b>	2g	<b>Lean Meat:</b>	0
<b>Sodium (mg):</b>	235mg	<b>Vegetable:</b>	0
<b>Potassium (mg):</b>	256mg	<b>Fruit:</b>	1
<b>Calcium (mg):</b>	34mg	<b>Non-Fat Milk:</b>	0
<b>Iron (mg):</b>	1mg	<b>Fat:</b>	1 1/2
<b>Zinc (mg):</b>	trace	<b>Other Carbohydrates:</b>	2 1/2
<b>Vitamin C (mg):</b>	5mg		
<b>Vitamin A (i.u.):</b>	378IU		
<b>Vitamin A (r.e.):</b>	85 1/2RE		

## Nutrition Facts

Servings per Recipe: 8

### Amount Per Serving

**Calories** 325 Calories from Fat: 77

### % Daily Values\*

<b>Total Fat</b> 9g	14%
Saturated Fat 5g	27%
<b>Cholesterol</b> 23mg	8%
<b>Sodium</b> 235mg	10%
<b>Total Carbohydrates</b> 62g	21%
Dietary Fiber 3g	11%
<b>Protein</b> 2g	
<b>Vitamin A</b>	8%
<b>Vitamin C</b>	8%
<b>Calcium</b>	3%
<b>Iron</b>	7%

\* Percent Daily Values are based on a 2000 calorie diet.