

Dessert

Caramel Apple Pie

Argo Corn Starch

Servings: 8

Preparation Time: 30 minutes

Bake Time: 1 hour

1/2 cup sugar
1 teaspoon pumpkin pie spice
1 tablespoon corn starch
6 McIntosh or Granny Smith apples, peeled and cored
1 tablespoon lemon juice
1 teaspoon rum or imitation rum flavoring
1 9-inch unbaked deep-dish pie crust
2 tablespoons butter or margarine
3 tablespoons prepared caramel sauce
1/2 cup flour
1/3 cup brown sugar
1/4 cup butter or margarine

Preheat oven to 400 degrees.

Mix sugar, pumpkin pie spice and corn starch in a large bowl. Cut apples into 1/4-inch thick slices and place in separate bowl. Sprinkle apples with lemon juice and rum; add to dry ingredients. Stir to combine. Place in pie crust. Dot with two tablespoons of butter. Drizzle with caramel sauce.

Stir flour and brown sugar together in small bowl. Cut in 1/4 cup of butter until mixture resembles coarse meal. Sprinkle evenly over top of pie.

Bake for 10 minutes. Reduce heat to 350 degrees and bake an additional 40 to 50 minutes, until golden brown. Delicious when served warm with a scoop of vanilla ice cream.

Per Serving (excluding unknown items): 177 Calories; 9g Fat (43.5% calories from fat); 1g Protein; 25g Carbohydrate; trace Dietary Fiber; 23mg Cholesterol; 91mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 1 1/2 Fat; 1 Other Carbohydrates.