

Salted Caramel Bourbon Apple Pie

Yield: 9 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/apple-pie-bourbon-recipe-southern-living>

Ingredients:

- 3 cups plain flour
- 1 tablespoon sugar
- 1 pinch salt
- 225 grams butter cold
- 1 tablespoon apple cider vinegar
- 1/2 cup ice cold water
- 1/2 cup caster sugar
- 2 tablespoons water
- 2 tablespoons butter
- 1/4 cup heavy cream
- 2 tablespoons bourbon
- 1 teaspoon salt
- 6 granny smith apples large or 8 small
- 2 lemons
- 1/2 cup caster sugar
- 2 tablespoons plain flour
- 2 teaspoons canela
- 1 teaspoon vanilla bean paste
- 1 egg beaten

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 95 milligrams
4. Fat: 27 grams
5. Fiber: 5 grams
6. Protein: 6 grams

7. SaturatedFat: 16 grams
 8. Sodium: 470 milligrams
 9. Sugar: 27 grams
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