

Caramel Apple Pie

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chef-john-s-caramel-apple-pies-recipes>

Ingredients:

- 1 frozen pie crust thawed
- 4 granny smith apples peeled, cored, and sliced into ½" slices
- 2 tablespoons all purpose flour
- 1 lemon
- 1 tablespoon vanilla extract
- 1/3 cup white sugar
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/3 teaspoon salt
- 11 caramel individually wrapped, chews, unwrapped
- 1/3 cup butter unsalted and cut into ½ inch cubes
- 1/2 cup flour
- 1/4 cup white sugar
- 1/4 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/3 cup butter at room temperature

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 104 grams
3. Cholesterol: 85 milligrams
4. Fat: 33 grams
5. Fiber: 6 grams
6. Protein: 4 grams
7. SaturatedFat: 20 grams
8. Sodium: 780 milligrams

9. Sugar: 75 grams

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