



## Salted Caramel Apple Pie

### Crust:

3 c. all-purpose Flour  
1 tsp. salt  
1 tsp. sugar  
1 c. + 1 tblsp. Butter flavored shortening, chilled  
1 tblsp. Vinegar  
1 egg, beaten  
1/3 c. ice water

Chill all ingredients including the flour and vinegar. Combine the flour salt and sugar. Cut in shortening with pastry blender until the mixture resembles corn meal.

In another bowl, mix water and vinegar with the beaten egg. Add liquid mixture one tablespoon at a time to the flour mixture tossing with a fork to form a soft dough.

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### Filling:

6 c. apples  
½ c. brown sugar  
½ c. sugar  
¼ c. all-purpose flour  
1 tsp. cinnamon  
¼ tsp. nutmeg  
¼ tsp. salt  
¼ tsp. lemon juice  
1 tsp. vanilla  
4 tsp. heavy cream  
4 tsp. butter

Preheat oven at 450 degrees F. Peel and slice apples. Sprinkle with lemon juice. Combine dry ingredients in large bowl and add apples. Toss to mix. Add vanilla and cream. Melt butter in heavy skillet. Add apple mixture and cook approximately eight minutes to soften apples. Turn into pie shell. Bake for 15 minutes.

# Dining with Diakon



For Youth Services



## **Streusel Topping:**

$\frac{3}{4}$  C. All-purpose flour

$\frac{1}{2}$  c. dark brown sugar

3 tbsp. salted butter – softened to room temperature

Combine flour and sugar. Mix in butter with fork to form coarse crumbs. Remove pie from oven and sprinkle over pie heavily before returning to oven. Reduce heat to 350 degrees F and bake 45 minutes longer.