

Enjoy Caramel Apple Flavors In A Simple Pie



(NAPSA)—The onset of autumn makes many people crave one thing—the caramel apples they enjoyed as kids. Now you can capture the goodness of the apple harvest with a delicious, grown-up twist to that familiar favorite.

With drizzles of rich caramel topping and a sprinkling of chopped pecans, Caramel-Nut Apple Pie looks like a dress-up dessert, but it's simple to prepare. Just start with convenient refrigerated pie crusts and you're assured the flaky crusts will look and taste like homemade.

Serve this perfect apple pie for a Sunday dinner or a week-night gathering for friends. You can find other tasty recipes at www.Pillsbury.com.

Caramel-Nut Apple Pie

- 1 (15-oz.) pkg. Pillsbury® Refrigerated Pie Crusts, softened as directed on package
- $\frac{3}{4}$ cup sugar
- 2 tablespoons all-purpose flour
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{4}$ teaspoon salt

- $\frac{1}{8}$ teaspoon nutmeg
- 1 tablespoon lemon juice, if desired
- 6 cups (6 medium) thinly sliced, peeled apples
- Water
- 1 tablespoon sugar
- $\frac{1}{2}$ cup caramel ice cream topping
- $\frac{1}{4}$ cup chopped pecans

Heat oven to 425°F. Prepare pie crusts as directed on package for two-crust pie using 9-inch glass pie pan.

In large bowl, combine $\frac{3}{4}$ cup sugar, flour, cinnamon, salt and nutmeg; mix well. Add lemon juice and apples; toss gently to mix. Spoon into crust-lined pan. Top with second crust; seal edges and flute. Brush top crust with water and sprinkle with 1 tablespoon sugar.

Bake at 425°F for 40 to 45 minutes or until apples are tender and crust is golden brown.

To serve, top each slice with 1 tablespoon topping and $1\frac{1}{2}$ teaspoons pecans.

Makes 8 servings.