

Apple Caramel Pie

Apple Caramel Pie as made by Mimo Ahmed

Mimo Ahmed

Tasty Team



Total Time	Prep Time	Cook Time
3 hr 20 min	30 minutes	2 hr 10 min

Ingredients

for 8 Servings

2.5 cups all purpose flour, plus more for dusting

1 tablespoon granulated sugar

1 teaspoon kosher salt

1 cup unsalted butter, cut into ½-inch cubes and chilled

¼ cup vodka

1 cup cold water

½ cup ice cube

2 tablespoons water

1 cup granulated sugar

½ cup unsalted butter

½ cup heavy cream

apple pie filling

6 apples granny smith apples

¼ cup fresh lemon juice

5 dashes angostura bitters

¼ cup granulated sugar

2 tablespoons arrowroot powder

1 teaspoon ground cinnamon

¼ teaspoon ground allspice

1 pinch freshly grated nutmeg

1 egg egg, Beat Egg with Water

1 sprinkle raw sugar

1 tablespoon water, Beat with Egg

Nutrition Info

Calories **661**

Fat **41g**

Carbs **64g**

Fiber **1g**

Sugar **27g**

Protein **6g**

Estimated values based on one serving size.

Preparation

- 1** Make the pie dough: In a large bowl, combine the flour, sugar, and salt. Add the butter cubes and toss to coat. Use a bench scraper to cut the butter into the flour until the butter is broken down to lima bean-sized cubes.
- 2** In a small bowl or liquid measuring cup, stir together the vodka, water, and ice.
- 3** Sprinkle ¼ cup of the liquid over the flour mixture and use a bench scraper or your hands to incorporate until the dough begins to come together. Sprinkle in ¼ cup more liquid and continue mixing. If the dough isn’t coming together, sprinkle the dry bits with more small drops of the liquid as necessary; the dough will look shaggy. Fold the dough over itself to bring it together until all of the flour is incorporated. Discard the remaining liquid.
- 4** Turn the dough onto a clean surface and use the bench scraper to divide it into 2 equal pieces. Shape each piece into a flat disc and wrap in plastic wrap. Refrigerate for at least 30 minutes, but preferably overnight, before rolling out.
- 5** Make the caramel: In a small saucepan, combine the water and sugar and cook over medium heat, without stirring, until golden brown in color, about 10 minutes.
- 6** Remove the pot from the heat, add the butter, and whisk to combine. Return the pot to the heat and pour in the cream (be careful; the mixture will bubble). Whisk well to combine, then remove the pot from the heat and set aside to cool.
- 7** Make the apple filling: Peel the apples and cut in half, then remove the cores and cut the halves into quarters. Transfer to a large bowl and add the lemon juice and Angostura bitters. Toss to coat the apples.
- 8** In a small bowl, mix together the sugar, arrowroot, cinnamon, allspice, and nutmeg. Sprinkle the dry ingredients over the apples and use your hands to toss until evenly coated.
- 9** Assemble the pie: Dust a clean surface and a rolling pin with flour. Place a chilled disc of pie dough on the surface and lightly dust with flour. Roll out the dough, starting from the center and lightly pressing down with the rolling pin to flatten slightly. Rotate the dough 90° and repeat, pressing down so it’s evenly flattened all around, about ⅙ inch thick, then roll outward to make a circle. Continue rolling and rotating until the dough is about 2–3 inches larger in diameter than the pie dish.
- 10** Drape the dough gently into the pie dish, being careful not to stretch it.
- 11** Pour about ½ cup of the caramel sauce into the pie shell, then top with the apple filling, avoiding gaps. Mound the

apples slightly in the middle of the pie.

- 12

Roll out the remaining disc of pie dough. Using a pizza cutter or sharp knife, cut the dough into 8 strips of equal width. Assemble the lattice on top of the pie and press the edges of the top and bottom crusts together, then trim and crimp the edges as desired.
- 13

Brush any exposed dough with egg wash and sprinkle with raw sugar. Freeze for 1 hour.
- 14

Preheat the oven to 425°F (220°C).
- 15

Place the pie on a rimmed baking sheet. Bake for 15 minutes, then reduce the oven temperature to 350°F (180°C) and continue baking for 60 minutes more, until the apples are tender and the crust is golden brown.
- 16

Let the pie cool for at least 1 hour before slicing and serving.
- 17

Enjoy!