

Crunchy Caramel Apple Pie

- 1 cup brown sugar
- 1/2 cup flour
- 1/2 cup rolled oats
- 1/2 cup butter
- 1/2 cup sugar
- 3 tablespoons flour
- 1 teaspoon cinnamon
- 1/8 teaspoon salt
- 6 cups peeled and thinly sliced apples (golden delicious/fuji)
- 1 9 inch deep dish unbaked pie crust
- 1/2 cup chopped pecans
- 1/4 cup caramel ice cream topping

In a bowl, stir together the brown sugar, 1/2 cup flour and rolled oats. Cut in butter until topping is like coarse crumbs. Set aside. In a large mixing bowl, stir together the sugar, 3 tablespoons flour, cinnamon and salt. Add apples and gently toss until coated. Transfer apple mixture to the pie shell. Sprinkle crumb topping over apple mixture. Place pie pan on a cookie sheet so the drippings don't drop into your oven. Bake at 375 degrees for 50-55 minutes. If crust starts getting too brown, cover edges with foil collar. Remove from oven and sprinkle with pecans and drizzle with caramel. Cool on rack and enjoy warm or at room temperature.