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Maple Pumpkin Pie

Ingredients:

Single Crust

7 golden delicious apples,
1/2 cup light brown sugar,
1 tbsp fresh lemon juice
2 tbsp sugar
1 tbsp cornstarch
1/2 tsp ground cinnamon
1 teaspoon vanilla extract

Pecan Crumb & Caramel Topping

3/4 flour
3/4 cup pecan halves
1/2 cup sugar
1/4 tsp salt
9 tbsp unsalted butter cut up in pieces
25 caramels
1 handful of pecan halves
1/2 cup chopped pecan halves

Directions

Preheat your oven to 400°F. Begin by cutting a handful of caramels into 1/4ths and layering them on the bottom of your pie crust and place in your freezer. Grab your apples and peel, core, and slice them. Mix in your brown sugar and lemon juice. Combine your sugar and cornstarch in a bowl and add it to your fruit mixture along with your cinnamon and vanilla extract. Coat your apples well and dump into your caramel layered pie crust. Transfer to your oven and bake for 30 minutes. Meanwhile combine your flour, pecan halves, sugar, and salt in your food processor and pulse several times. Add your sliced butter and pulse a few more times until crumbs form. After 30 minutes remove from the oven and spread your crumbs over your filling. Return your pie to the oven and bake for another 30 minutes. Allow to cool and prepare your topping. Combine your caramels, butter, and water in a double boiler and melt. Drizzle your melted caramel over your warm pie. Grab your whole pecans and press them into your caramel. Grab your chopped pecans and sprinkle over the top. Continue to cool and serve.