



Caramel Apple Walnut Pie

Jacob · 29/09/2024



Prep Time

1 hr 25 mins

Difficult

Medium

Servings

8

Description

In this apple walnut pie recipe apples in a sweet creamy base are topped with a walnut crumble. The pie is baked until the slices are tender and the topping is golden brown.

Ingredients

- 5 cups peeled
- thinly sliced Golden Delicious or Braeburn apples - $\frac{1}{4}$ cup firmly packed brown sugar - 2 teaspoons ground cinnamon - 1 (9 inch) Classic Crisco® Pie Crust - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - $\frac{1}{4}$ cup butter
- melted - $\frac{1}{2}$ cup firmly packed brown sugar - $\frac{1}{2}$ cup Pillsbury BEST® All Purpose Flour - 2 tablespoons cold butter - $\frac{1}{2}$ cup chopped walnuts

Instructions

1. Heat the oven to 350 degrees F (175 degrees C). Toss apple slices
2. 1/4 cup brown sugar
3. and cinnamon in a large bowl until evenly coated. Arrange apples in pie crust. Whisk sweetened condensed milk and melted butter in the same bowl until smooth. Pour evenly over apples. Bake 30 minutes. Combine remaining 1/3 cup brown sugar and flour in a medium bowl. Cut in 2 tablespoons cold butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in walnuts. Sprinkle evenly over pie. Bake an additional 35 to 40 minutes or until apples are tender and topping is golden brown. Cool completely on a wire rack.