



CARAMEL APPLE STREUSEL PIE

 2.5 hours

Meal Difficulty

 Makes one 10" pie



COOKING DIRECTIONS

- 1 Preheat oven to 375°F.
- 2 For the Streusel: Combine almond flour, all-purpose flour, and sugar in the bowl of a stand mixer fitted with the paddle attachment. Add butter and mix on medium speed until butter has been incorporated into dry ingredients in large chunks. Stir in almonds. Chill until ready to use.
- 3 In a large mixing bowl, stir together sliced apples, brown sugar, lemon juice, and salt. Let sit for 30 minutes. Drain apples into a colander set over another mixing bowl, reserving the liquid released (you should have about 1/3 cup).
- 4 Place the reserved liquid in a small skillet or saucepan and cook until thick and bubbly and reduced to just a few tablespoons. Remove from heat and immediately stir in butter. Add this apple caramel sauce back to the bowl of sliced apples and stir to combine. Stir in cinnamon, cornstarch, and vanilla.
- 5 Roll out pie crust and gently press into a No. 10 Cast Iron Skillet, shaping the edges as desired. Mound the caramel apple filling in the center and top with almond streusel.
- 6 Place skillet on a baking sheet to catch any drippings. Transfer to the preheated oven and bake until crust and topping are golden brown and caramel sauce bubbles up the sides, about 1 hour 30 minutes.

INGREDIENTS

ALMOND STREUSEL

1/4 c almond flour

1/4 c all-purpose flour

1/4 c sugar

6 tbsp unsalted butter, cold, cut into cubes

1/4 cup sliced almonds

APPLE PIE

6 large gala or golden delicious apples, peeled and sliced 1/4-inch thin

1/2 c brown sugar

1 tsp lemon juice

pinch salt

2 tbsp unsalted butter

2 tsp cinnamon

2 tbsp cornstarch

1 tsp vanilla extract

1 pie crust, store-bought or homemade