

Deep Dish Caramel Apple Pie

For crust:

1 ½ c all-purpose flour
2 tbsp sugar
¼ tsp salt
½ c unsalted butter, frozen, cut into ½ inch pieces
about 4 tbsp. ice water

streusel

¾ c. all-purpose flour
6 tbsp sugar
½ tsp cinnamon
¼ tsp nutmeg
¼ tsp salt
6 tbsp butter, chilled, cut into small pieces

For filling:

1 ½ pounds Golden Delicious apples (about 4),
peeled, cored, cut into wedges
1 ½ pounds Granny Smith apples (about 4),
peeled, cored, cut into wedges
¼ c. all-purpose flour
½ c. Sweet and Saucy Caramel Sauce of your choice

Make crust:

1. Mix 1 ½ cups flour, 2 tablespoons sugar and ¼ teaspoon salt in processor.
2. Add butter and cut in using on/off turns until mixture resembles coarse meal.
3. Blend in enough ice water by tablespoonfuls to form large moist clumps.
4. Transfer dough to work surface.
5. Gather dough into ball. Flatten into disk. Wrap in plastic. Chill dough 30 minutes.

Make streusel:

1. Mix flour, sugar, spices and salt in medium bowl to blend.
 2. Rub in butter with fingertips until mixture forms pea-size clumps.
- (Dough and streusel can be made 1 day ahead. Cover and refrigerate streusel.
Keep dough chilled. Let dough soften slightly at room temperature before rolling out.

Make filling:

1. Combine apples and flour in large bowl and toss to coat.
2. Heat the caramel sauce until liquid and smooth.
3. Pour caramel over apples, toss to coat. Let stand until apples release juices, tossing occasionally, about 10 minutes.
4. Place rack in bottom third of oven and preheat to 375°F.
5. Roll out dough on floured work surface to 14-inch round.
6. Transfer to 9 1/2-inch-diameter glass pie dish with 1 3/4-inch-high sides and crimp edges decoratively.
7. Spoon apple mixture into prepared crust.
8. Sprinkle streusel over pie.

Bake pie until apples are tender and streusel is golden, covering crust edge with foil if browning too quickly, about 1 hour 10 minutes.
Transfer pie to rack and cool at least 1 hour. Serve pie warm or at room temperature, drizzle with additional caramel sauce if desired.