

Dutch Caramel Apple Pie

Courtesy of Rancho Valencia

- ½ cup sugar
- ½ cup packed brown sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- 6 to 7 cups sliced, peeled tart apples
- 1 tablespoon lemon juice
- 1 cup of caramel sauce

1. In a small bowl, combine the sugars, flour and spices; set aside. In a large bowl, toss apples with lemon juice. Add sugar mixture; toss to coat.
2. Line a 9-in. pie plate with bottom crust; trim pastry even with edge. Fill with apple mixture; dot with butter. Roll out remaining pastry to fit top of pie. Place over filling. Trim, seal and flute edges. Cut slits in pastry.
3. Beat egg white until foamy; brush over pastry. Sprinkle with sugar. Cover edges loosely with foil.
4. Bake at 375° for 25 minutes. Remove foil and bake 20-25 minutes longer or until crust is golden brown and filling is bubbly



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