



FLIPPED ENGLISH TOFFEE APPLE PIE

- 1/4 cup firmly packed brown sugar
- 1 Tablespoon unsalted butter, melted
- 1 Tablespoon caramel topping
- 1/2 cup whole pecan halves
- 2 refrigerated ready-to-roll pie crusts

Preheat oven to 425 F. degrees.

In a deep dish 9-1/2 inch glass pie pan, mix brown sugar, melted butter, and caramel topping; place in oven while preheating oven for 1 to 2 minutes or until mixture melts and covers the bottom of pan. Arrange pecan halves in circles over the caramel mixture in pan.

Unroll both pie crusts; Cut about 1/2 inch from edge of one crust and press it on the outer edge of the other crust. Carefully, place the larger crust over the pecan mixture in pie pan.

- 2/3 cup granulated sugar
- 1 Tablespoon brown sugar
- 3 Tablespoons all purpose flour
- 1/4 cup chopped toffee pieces
- 1/2 teaspoon cinnamon
- 6 cups peeled, cored, thinly sliced Honeycrisp apples

In a small bowl, combine granulated sugar, brown sugar, flour, toffee pieces and cinnamon. Place half of apple slices evenly into the pie crust in pan; sprinkle with half of sugar mixture; top with remaining layer of apples; sprinkle with remaining sugar mixture.

Place over the top of pie. Seal the edges securely together; flute crust edges; prick top of pie with a fork multiple times. Place pie on cookie sheet. Bake in 425 F degree oven for 8 minutes; decrease heat to 375; continue baking for 45 minutes or until apples and tender and crust is golden brown.

Remove pie from oven; carefully run a knife around the edge of pie to loosen sides. Place serving dish over the top; turn the pie upside down onto the serving plate. Carefully, remove the pie pan. Let hot pie cool to warm before serving.

Cut into wedges to serve. Serves: 8 slices Serve with vanilla ice cream or whipped cream.