



Smashed Caramel Cream Apple Pie

Inspired by Massimo Bottura Italy 2012

Signature Dish - Oops! I Dropped the Lemon Tart

2 uncooked refrigerated pie crusts

Crumb Topping:

2 Tablespoons all-purpose flour

2 Tablespoons light brown sugar

1/4 teaspoon cinnamon

2 Tablespoons crushed gingersnap cookies

2 Tablespoons cold unsalted butter

1/4 cup coarse chopped pecans

Apple Cream Filling:

1/4 cup light brown sugar

1/4 cup confectioners' sugar

1 Tablespoon all-purpose flour
1/2 teaspoon cinnamon
1/4 teaspoon salt
6 to 7 Honey Crisp apples, peeled, cored, sliced (6 cups)
3/4 cup plain Greek yogurt
2 Tablespoons caramel topping
1 Tablespoon all-purpose flour

Caramel Topping:

3 to 4 Tablespoons caramel topping, divided
1/3 cup pecan halves

Remove refrigerated pie crusts to soften; preheat oven 375 degrees F.

Prepare Crumb Topping: In medium sized bowl, mix flour, brown sugar, cinnamon, and crushed gingersnap cookies. Cut in butter to form crumb mixture; add in chopped pecans to form crumb topping. Set aside.

Prepare Apple Cream Filling: In bowl, combine brown sugar, confectioners' sugar, flour, cinnamon, and salt. Mix in apple slices. In small bowl, stir yogurt, caramel topping, and flour together. Stir into the apple filling to combine. Set aside.

Assemble pie: lightly flatten both pie crusts for 10- inch pie pan. Place one pie crust into 10-inch pie pan. Spoon apple filling into the pie crust. Sprinkle the remaining crust with half of the prepared crumbs; lightly press crumbs into the dough, leaving the crust edges without crumbs. Fold crust over to move crust; carefully unfold crust over top of pie. Seal and flute the pie edges; sprinkle remaining crumbs over top of pie. Cut small slits in the top of crust..

To Bake: Place pie on cookie sheet for easier handling. Bake pie in preheated 375 degree F oven for 30 minutes; raise temperature to 400 degrees F; continue to bake pie for about 30 minutes or pie crust is golden brown and apples are tender.

Remove from oven; let rest 10 minutes. Drizzle top of pie with about 2 Tablespoons caramel topping; combine pecan halves with remaining caramel topping; garnish top with pecan halves and remaining caramel topping. Let pie cool completely. Yield: about 6 to 8 slices

Have Some Fun - Smash the Pie Before Serving: Let pie cool completely or the caramel will stick to the jar. Take a heavy jar or can with 2-1/2-inch bottom, make four light smashes around pie. Do not smash the crust on the edge or center of the pie. The pie will have a crust and apple cream wavy look. Yield: serves about 6 to 8 slices

Signature Recipe and Story can be found on p. 236 and p. 421 in *Signature Dishes That Matter*.

Cook's Note: The baking time will vary depending on the thickness of your crust. I have baked it for about 70 minutes to get the golden crust. If the edge of pie crust begins to brown too fast, cover the edge with a pie crust edge shield or pieces of foil. Most times, I don't have to do that.

About the Recipe: How can you make a pie even better? When you see this pie, you just know something is different. It's wavy with some crust edges up; other down. The filling is creamy with caramel pecan goodness peeking out from little cracks – just to tease you. There is almost no way to describe what a smash can do – it is flavor blending at its best.