

DINNERLY

Thanksgiving Apple Pie with Caramel Sauce



2 Servings

WHAT WE SEND

- 8 oz crescent dough ^{1,6}
- 4 Granny Smith apple
- ^{6,7}
- ¼ oz pie spice blend
- 1 lemon
- 5 oz dark brown sugar
- 5 oz all-purpose flour ¹
- 3 oz oats

WHAT YOU NEED

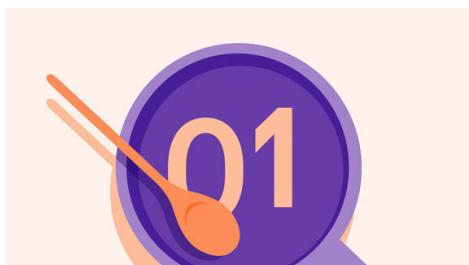
TOOLS

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

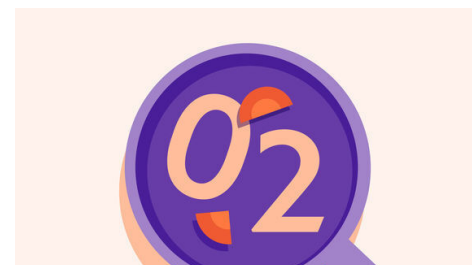
Calories 0kcal



1. Prep ingredients

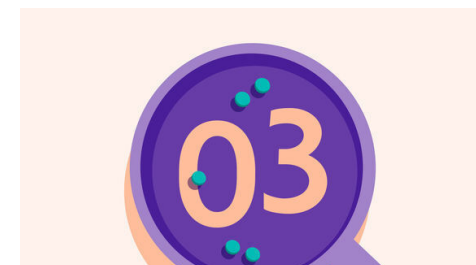
Preheat oven to 400° F with rack in bottom third.

Peel apples and cut into ½-inch thick wedges. Juice 1 tablespoon lemon into a large bowl. In a small bowl, whisk to combine 1 egg with 1 tablespoon water.



2. Make filling

In a large bowl, toss apples with 2 tablespoons all purpose flour, 1 cup granulated sugar, apple pie spice, and 1 teaspoon of salt.



3. Line pie

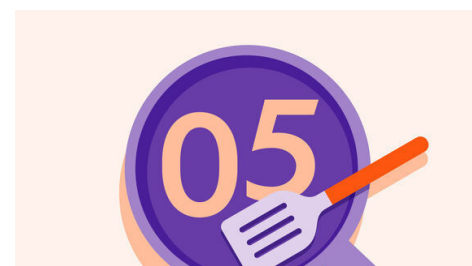
Gently line a pie plate with one sheet of dough. Transfer filling to pie plate in an even layer. Layer second pie crust over the top. Tuck top crust under bottom crust. Use a fork and press around the edges to seal.



4. Egg wash

Brush egg wash over the top and sprinkle with sugar in the raw. Cut four slits in the center of the pie to vent steam. Bake until browned and apples are tender, 75–90 minutes. Check pie after 30 minutes and cover loosely with tin foil if top is browning too quickly.

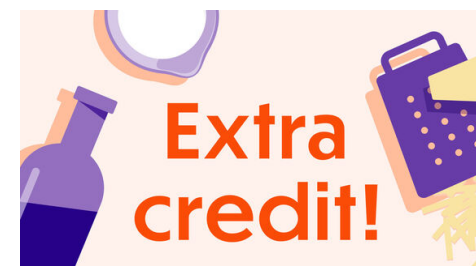
Let pie cool for at least 4 hours before cutting into it.



5. Serve

In a small microwave safe bowl, combine caramel with 1 tablespoon water. Heat in microwave until melted, 45–60 seconds. Stir until smooth.

Serve pie with caramel sauce and mascarpone. Enjoy!



6.