

CARAMELIZED APPLE-PECAN PIE WITH CALVADOS

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Cook/Prep Time: about 90 minutes

INGREDIENTS:

2 C pecans (about 1/2 lb)
1 1/2 sticks unsalted butter (6 oz) - 1 stick melted & cooled
1/4 C sugar
4 large Granny Smith apples, peeled/cored & cut into 1/2" dice
2 TBS Calvados or other apple brandy
1 1/2 C packed light brown sugar
1 1/2 C light corn syrup
2 TBS all-purpose flour
6 large eggs, lightly beaten
1 TBS pure vanilla extract
Fresh, unbaked pie shells (e.g., Pate Brise pie shells - see recipe elsewhere)
Whipped cream

DIRECTIONS:

Preheat oven to 350° F - spread pecans on rimmed baking sheet & bake 7 minutes or till lightly toasted. Transfer to plate & let cool. Reduce oven temperature of 325° F.

In large non-stick skillet, melt 4 TBS butter with the sugar over high heat - add apples & cook, stirring frequently, till browned (12-14 minutes) - add Calvados & cook till evaporated. Let cool.

In large bowl, combine brown sugar, corn syrup, flour & cooled melted butter - beat till smooth. Beat in eggs & vanilla.

Spoon caramelized apples into pie shells & pour custard on top. Scatter pecans on custard, lightly pressing them in. Bake in lower third of oven about 1 hour or till crusts are golden & custard is set. Cover crusts loosely with foil if they brown too quickly. Let pies cool on wire rack before cutting into wedges. Serve with whipped cream. (Pies may be refrigerated overnight - bring to room temperature before serving)

Yield: two 9" pies