

Apple Praline Pie

(Recipe from www.allrecipes.com)

Ingredients:

7 cups thinly sliced peeled baking apples
1 cup sugar
6 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 Pastry for double-crust pie (9 inches)
3 tablespoons apple cider
2 tablespoons butter, melted

Praline Topping:

2 tablespoons butter
1/4 cup packed brown sugar
1 tablespoon light cream
2 tablespoons apple cider
1/2 cup chopped pecans

Directions:

In a bowl, mix apples, sugar, flour, cinnamon and nutmeg. Line pie plate with bottom crust; brush well with apple cider. Add apple mixture; pour any remaining cider over all. Drizzle with butter. Top with second crust; flute edges to seal. Cut slits in top. Bake at 350 degrees F for 50 minutes.

Meanwhile, for topping, melt butter in a small saucepan. Add brown sugar, cream and cider; slowly bring to a full rolling boil, stirring occasionally. Remove from the heat and stir in pecans.

Remove pie from oven and place on a baking sheet; pour topping over pie. Return to the oven for 5-10 minutes or until topping bubbles. Cool at least 1 hour before serving.