

Apple Apricot Caramel Pie

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It doesn't take hours in the kitchen to create a beautiful dessert. Using pre-made pie dough and caramel sauce, you can create a velvety, fruited pie in less than an hour.

Ingredients:

1 pie dough shell, fresh or frozen, thawed
6 apples, cored, peeled, sliced
¼ cup dried apricots, soaked in ½ cup water
3 tablespoons apricot jam
½ teaspoon cinnamon
¼ teaspoon nutmeg
¼ cup prepared caramel
¾ cup granola

Directions:

- 1) Bake pie shell according to package instructions.
- 2) Preheat oven to 375°F.
- 3) Combine apples, apricots and soaking water, jam, cinnamon, and nutmeg in a large saucepan. Cook over high heat until water evaporates and apples are softened, 5 to 8 minutes. Transfer with a slotted spoon into prepared pie shell.
- 4) Add caramel to cooking liquid in saucepan; heat over medium until smooth, stirring.
- 5) Top apple mixture with granola; drizzle caramel over the top. Bake 10 minutes, until apples bubble and crust is golden.