

1<sup>st</sup> Place Adult Winner: Margaret Shine  
**Birdie's Heavenly Walnut Caramel Apple Pie**

**Ingredients**

**Crust:**

2 cups sifted all-purpose flour  
1 teaspoon salt  
¾ cup butter  
5 to 6 tablespoons of ice water

**Egg Wash:**

3 egg yolks whisked with 1 tablespoon water

**Walnuts:**

2 cups walnuts, roasted at 325 degrees for 8-10 minutes. Set aside to cool.

**Caramel:**

¼ cup plus 2 tablespoons heavy cream  
1 teaspoon cinnamon  
¼ teaspoon salt  
¼ cup water  
2 tablespoons light corn syrup  
1 cup granulated sugar  
2 tablespoons butter  
1 teaspoon vanilla extract

**Apple Filling:**

4 pounds apples, peeled, cored, and thinly sliced  
2 tablespoons butter  
1 ½ tablespoons lemon juice  
¾ cup granulated sugar  
Dash of salt  
2 tablespoons sifted all-purpose flour  
½ teaspoon cinnamon  
2 tablespoons water  
1 ½ teaspoons cornstarch  
¼ teaspoon vanilla extract

Pre-heat oven to 350 degrees

**Directions**

**Pie Crust:**

Sift the flour and salt into medium bowl. Cut cold butter into flour/salt mixture with pastry blender or two knives until mixture resembles coarse cornmeal. Sprinkle ice water, 1 tablespoon at a time, over flour mixture, tossing lightly with a fork after each addition. Pastry should be just moist enough to hold

together, not sticky. Halve and shape each half into a ball. Flatten each ball, wrap in plastic wrap and place in refrigerator until ready to assemble pie (or at least 30 mins).

**Walnuts:**

When nuts are cooled, coarsely chop and rub in a tea towel to remove some of the bitter husks. Set aside.

**Caramel:**

Whisk together cream, cinnamon and salt in a small bowl, set aside. Whisk together water and corn syrup in a medium saucepan. Pour sugar into the center of saucepan, taking care not to let sugar crystals adhere to the sides of the saucepan. Gently stir to thoroughly moisten sugar. Cover and bring to a boil over medium-high heat. Cook covered and without stirring, until sugar is completely dissolved and liquid is clear, 3-5 minutes. Uncover and continue to cook, without stirring but gently swirling the saucepan occasionally, until caramel is a pale golden color, 3-5 minutes more. Reduce the heat to medium-low and continue to cook (swirling occasionally) until the caramel is light amber colored and registers about 360 degrees on a candy thermometer, 1-3 minutes more. Remove the saucepan from the heat, add the cream to the center of the saucepan, and stir until bubbling subsides. **VERY IMPORTANT:** Be sure your hand **IS NOT** directly over the pan because mixture will bubble vigorously and produce extremely hot steam. Stir in the butter and vanilla and transfer the caramel to a microwave safe bowl. Set aside to cool.

**Apple Filling:**

Place apples, butter, sugar, salt and lemon juice in a skillet and cook until apples are softened, remove the apples to a colander and drain the liquid back into the skillet. Boil until reduced by more than half. Mix cornstarch thoroughly into the water, add to the skillet with the apple juice reduction and boil until thickened. Remove from heat. Whisk in cinnamon and vanilla. Add the apples back into the skillet and stir to combine. Sprinkle mixture with flour and stir to combine.

**Assembly and Baking:**

Roll out half of the dough to a  $\frac{1}{4}$  inch thickness and place in pie pan. Put  $\frac{3}{4}$  cup of walnuts into the bottom of the pie shell. Pour  $\frac{3}{4}$  cup of the caramel over the walnuts (you may have to warm caramel slightly in the microwave until pourable). Add all of the apple filling. Pour half the remaining caramel over apples, toss a few walnuts on top and scatter 2 tablespoons of butter in small chunks over top. Roll out other half of pastry and place on top of pie. Crimp and brush with egg wash. Bake for 30 minutes. After 30 minutes, keep an eye on the pie. Cover edges to keep from over browning if necessary. Bake an additional 5-15 minutes to desired browning.

Drizzle top of pie with remaining caramel if desired. Enjoy!

