

Levee High Apple Pie from The Blue Owl Bakery, Kimmswick, Missouri

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Prep time: 45 minutes • Bake time: 1 hour 15 minutes
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A storied and award-winning apple pie from *Let's Do Lunch*, a cookbook from The Blue Owl Restaurant and Bakery. (Used with permission) One pie yields eight slices.

Ingredients

2 deep-dish unbaked pie crusts

Filling

12 cups (about 18) peeled and thinly sliced Golden Delicious apples
1 cup sugar
¼ cup flour
2 teaspoons cinnamon
A dash of salt
1 tablespoon butter
1 tablespoon sugar
¼ cup milk

Topping

1 ½ cups melted caramels (21 ounces)
½ cup chopped pecans
2 tablespoons evaporated milk

Instructions

For the filling

Combine apples, sugar, flour, cinnamon, and salt. Mound filling by hand or use a small, deep mixing bowl for a mold. (The bakery uses a Tupperware lettuce crisper.) Invert the filling into the bottom crust and dot with butter. Cover the mounded filling with top crust. Moisten, seal, and flute edges tightly. Brush top crust with a small amount of milk and sugar mixed together. Prick crust to allow steam to vent. Bake at 450 degrees for fifteen minutes, then reduce heat to 350 degrees and bake for one hour or until crust is golden brown.

For the topping

Melt caramels in microwave. Add evaporated milk and stir until smooth. Add pecans and stir. Spread over pie starting at the base and working up.



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