

1 cup chopped pecans or 1/2 cup whole pecans

1/2 cup firmly packed light brown sugar

1/3 cup butter, melted

2 "discs" of pie dough, rolled out.

Approx. 3 lbs. of your favorite pie apples, sliced to your desired thickness

1/4 cup granulated sugar

2 tablespoons all-purpose flour

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

UPSIDE DOWN APPLE PIE

BASIN HARBOR CLUB FALL 2011

Preheat oven to 375°. Stir together butter and sugar and spread onto bottom of a 9-inch pie plate. If using chopped pecans, sprinkle them evenly in pie plate. If using whole pecans, arrange in a pattern of your liking. Lay piecrust over pecans in pie plate, allowing excess crust to hang over sides.

Stir together apples and next 4 ingredients. Spoon mixture into crust, packing tightly. Lay remaining piecrust over filling; press both crusts together, fold edges under, and crimp. Place pie on an aluminum foil-lined jelly-roll pan.

Cut 4 to 5 slits in top of pie for steam to escape.

Bake on lower oven rack about 1 hour or until juices are thick and bubbly, crust is golden brown, and apples are tender when pierced through slits in crust. Shield pie with aluminum foil after 50 minutes, if necessary, to prevent excessive browning. Cool on wire rack 10 minutes. Loosen edges and place a serving plate over top of pie; invert pie onto serving plate. Spoon any remaining caramel or pecans on top of pie. Let cool completely.