



# Comal Pecan Farm

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## Candied Apple Pie Recipe

### Ingredients (checklist)

- ☐ 6 c. tart apples, thinly sliced
- ☐ 3/4 c. sugar
- ☐ 4 Tbsp. flour
- ☐ 1/4 tsp. salt
- ☐ 6 Tbsp. butter
- ☐ 2 Tbsp. lemon juice
- ☐ 1/2 c. brown sugar, firmly packed
- ☐ 2 Tbsp. cream
- ☐ 1/2 c. chopped pecans

### Directions

1. Preheat oven to 400°.
2. Prepare your favorite pie crust recipe.
3. Combine apples with sugar, flour and salt and toss lightly.
4. Put in pie shell.
5. Dot with 2 tablespoons butter and sprinkle with lemon juice.
6. Roll out remaining pastry for top crust. Cover pie and cut slits in it to allow steam to escape.
7. Bake at 400° for 55 minutes.
8. Melt 4 tablespoons butter in saucepan; stir in brown sugar and cream. Heat to boiling.
9. Remove from heat and add pecans.
10. Spread sugar mixture over top of pie. Return to oven and bake for 5 minutes longer until topping bubbles.

**Author:** *Unknown*

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**Prep Time:** *120 minutes*

**Cook Time:** *55 minutes*

**Yield:** *6 to 8 slices*