



Upside-Down Pecan Apple Pie

Bake at 450 degrees F. for 10 min. and then lower the temperature to 350 degrees F. for 30 min.

Spray the bottom of a 9" pie plate with cooking spray. Cut a circle of parchment paper to the size of the bottom of the pie plate and lay it in the bottom of the dish.

Spread $\frac{1}{4}$ c. butter over the parchment paper evenly. Lay the pecans, rounded side against the plate, in a pleasing design all over the butter. Put the plate into the refrigerator to let the butter harden.

Prepare your pie filling. For this pie I used 5 medium to large apples, pared and cored. Slice them into your medium pot. Toss $1\frac{1}{2}$ c. sugar into them, as well as 4 T. cornstarch, 1 T. cinnamon, $\frac{1}{2}$ tsp. cloves and $\frac{1}{4}$ tsp. of nutmeg. Add about 1 or 2 T. of lemon juice to the mixture. Pour about 1 c. water over these and begin cooking. Cook and stir occasionally until the juices begin to get clear and thick and the apples begin to get tender. Turn off the heat and let it sit while you prepare the crust.

Make a pie crust for a double crust pie. Roll out the portion for the bottom crust, (a little more than half of the dough). Now, get the pie plate out of the fridge. Spread and press over the pecans, $\frac{2}{3}$ c. of brown sugar. Then, lay the bottom crust over the top of the brown sugar. Fit it in place nicely and trim the excess dough from around the sides of the dish.

Pour the apples into the crust. Dot with a few tsp. of butter and sprinkle the filling with cinnamon. Roll out the top crust and lay it over the top. Crimp the sides well. Don't put big slits in the top. This is going to become the bottom of the pie. Just a few pricks with a fork will suffice.

Now, bake in a very hot oven (450 degrees) for 10 min. Then, lower the heat to 350 degrees and continue baking 30 min. longer. The crust should be browned. Remove to a wire rack for just about 5 min. Then, invert the pie onto a serving plate. Some juices will escape, so be sure your plate has a lip or is wide enough to catch them. Remove the parchment paper. Serve warm with ice cream!

