

# filoli

The Gentleman's Orchard at Filoli is over 100 years old. Today, it holds more than 600 apple, pear, plum, apricot, walnut, fig, and quince trees. Filoli continues to preserve this historic collection that includes rare and historically significant varieties. On October weekends, their guests are invited to wander amongst fall foliage and autumn bounty during [Orchard Days](#).

Luckily, you can get your Filoli fruit fix year-round. Their Clock Tower Shop offers heirloom apple and pear butters produced from their annual harvest all year. You can also find an exclusive cookbook with recipes for baking with Filoli-grown fruit, including this Caramel Pecan Apple Pie recipe.

## **CARAMEL PECAN APPLE PIE**

By Elaine Schafer

### **PIE CRUST:**

- 2 cups flour
- 1 teaspoon salt
- ¾ cup shortening
- 4 to 5 tablespoons ice water

Combine above ingredients, and prepare a pie dough using method of preference. Divide the dough in half to form top and bottom crusts for a 10 inch pie.

### **PIE FILLING:**

- 7 Gravenstein apples
- ½ cup sugar
- ½ teaspoon ground cinnamon
- ⅛ teaspoon salt
- 1 tablespoon cornstarch
- 12 individually wrapped caramels
- ¼ cup chopped, toasted pecans 2 tablespoons butter

1. Preheat the oven to 425° F.

2. Peel, core, and slice the apples. Measure 7 cups. Place the apples in a large mixing bowl.
3. Combine the sugar, cinnamon, salt, and cornstarch. Add the mixture to the sliced apples, tossing to coat the apples well.
4. Place the bottom crust in a 10 inch pie plate. Fill the crust with the apples, mounding slightly.
5. Unwrap and melt the caramels in a small bowl in a microwave on low setting. Drizzle the melted caramels over the apples. Sprinkle with the pecans. Dot with the butter.
6. Cover with the top crust. Make a cutout in the center of the top crust, or cut slits in the top crust, to vent.
7. Bake for 15 minutes at 425° F. Lower the oven temperature to 350° F. Continue baking for 45 to 60 minutes until the filling is bubbly and the crust is nicely browned.