



Chestnut Hill ♥ Inman Square ♥ South Station ♥ Porter Square

# Caramel Apple Casserole

\*\*\*\*\*

*Even my cousin Kate, who resists eating fats, couldn't resist this dessert. I felt a little guilty about tempting her when I made it with the apples I had picked that day—but not very guilty because even virtuous people need an occasional treat to remind them of how virtuous they're usually being.*

makes 8 servings

## ingredients

Vegetable oil or butter for greasing the dish

### Dough

3 cups all-purpose flour

3 tablespoons granulated sugar

1/2 teaspoon salt

2 sticks (8 ounces) unsalted butter, cold, cut into 16 pieces

3 large egg yolks, at room temperature

2 tablespoons ice water

### Apple Filling

6 cups peeled tart apple slices (1/4 inch thick; 5 medium-large)

1 cup (lightly packed) light brown sugar

2 tablespoons fresh lemon juice

1/4 teaspoon salt

### Caramel

8 tablespoons (1 stick) unsalted butter

1/2 cup granulated sugar

- 1 Place a rack in the center of the oven and a baking sheet on the bottom rack, and preheat to 375F. Lightly grease a 2-quart souffle dish with vegetable oil or butter.
- 2 Make the dough: Place the flour, granulated sugar, and salt in a food processor and process to blend for 20 seconds. Add the butter and process until the dough resembles coarse meal, about 30 seconds.
- 3 Stir the egg yolks and water together in a small cup. With the processor running, pour this mixture through the feed tube and process until the dough comes together, 35 seconds.
- 4 Remove the dough from the processor and knead it for several turns. Divide the dough into quarters and shape each piece into a thick round disk.
- 5 Roll each disk 1/8 inch thick between two pieces of plastic wrap (see page 330 for rolling technique). Trim each disk to fit the souffle dish. Stack the disks on a plate with plastic wrap between each layer and place them in the refrigerator while you prepare the filling.
- 6 Prepare the filling: Combine the apples, brown sugar, lemon juice, and salt in a large bowl and toss to evenly coat the apples. Set aside.



Chestnut Hill ♥ Inman Square ♥ South Station ♥ Porter Square

- 7 Make the caramel: Melt the butter in a small saucepan and stir in the granulated sugar. Bring the mixture to a boil over medium heat, then simmer until golden, 2 minutes. Watch closely—caramel can go from just right to burnt pretty quickly.
- 8 Pour two-thirds of the caramel into the prepared dish. Fit 1 pastry circle in the bottom over the caramel.
- 9 Place one-third of the apple mixture (2 cups) over the pastry and top with a second pastry circle. Add another one-third of the apples, top with the third pastry circle, then the remaining apples and the fourth pastry circle.
- 10 Pour the remaining caramel over the top and spread evenly with a frosting spatula.
- 11 Cover the top of the dish with aluminum foil and pierce the foil in several places with the tip of a knife.
- 12 Bake the casserole for 30 minutes. Remove the foil and continue baking until the top is golden and the apple mixture is bubbling, 30 to 35 minutes longer.
- 13 Let the dish cool on a rack. Serve warm or at room temperature.