

- SKS -

## *Reverse Apple Pie*

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*Source: Some Kitchen Stories, Makes 1 pie*

Graham Cracker Crust

Vanilla Ice Cream

Caramel Sauce

Apple Pie Topping:

4 medium apples

3 tablespoons water

2 tablespoons butter

1 teaspoon cinnamon

1/3 cup sugar

1 tablespoon + 1 teaspoon cornstarch

2 tablespoons water

- <sup>1</sup> Soften ice cream and spread in graham cracker crust. Freeze at least 4 hours.
- <sup>2</sup> Make the apple topping: Peel, core and slice apples. Melt butter and cinnamon over medium heat. Stir in apples, sugar & 3 tablespoons water.
- <sup>3</sup> Cover and cook stirring occasionally for 4-6 minutes or until very slightly softened.
- <sup>4</sup> In a small dish combine cornstarch and water. Add to pan while stirring and continue to cook until apples are soft (not mushy) and filling is thickened. Let bubble 1 minute. Cool.
- <sup>5</sup> Serve pie with apple topping and caramel drizzle.