

Upside Down Apple Pie

Cooking Time: 1 hr 5 min

What You'll Need:

- 6 tablespoons (3/4 stick) butter, melted, divided
- 1/2 cup packed light brown sugar
- 1/2 cup chopped pecans
- 1 (15-ounce) package folded refrigerated pie crusts
- 1 cup granulated sugar
- 1/3 cup all-purpose flour
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 5 large Granny Smith or other firm apples, peeled, cored, and cut into 1/2-inch wedges

What To Do:

1. Preheat oven to 375 degrees F. Coat a deep-dish pie plate with cooking spray and line it with waxed paper. Coat waxed paper with cooking spray.
2. In a small bowl, combine 4 tablespoons butter, the brown sugar, and pecans; mix well and spread evenly over bottom of pie plate. Unfold 1 pie crust and place it in pie plate, pressing crust firmly against nut mixture and sides of plate; set aside.
3. In a large bowl, combine granulated sugar, flour, cinnamon, and remaining 2 tablespoons butter; mix well. Add apples and toss gently to coat. Spoon into pie crust.
4. Unfold second pie crust and place over apple mixture. Trim and fold edges together to seal. Using a knife, cut four 1-inch slits in top crust.
5. Bake 1 to 1-1/4 hours, or until crust is golden (see Notes).
6. Carefully loosen waxed paper around rim and invert pie onto a serving plate while still hot. Remove waxed paper and allow to cool slightly; slice into wedges and serve warm, or allow to cool completely before serving.