THE J.M. SMUCKER Co

Caramel Apple Cheese Danish Pie

Prep Time	Cook Time	Serves	Difficulty
30 mins	1 hr 5 mins	12	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) Robin Hood® Original All Purpose Flour

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- 3/4 tsp (4 mL) salt
- 1 cup (250 mL) all vegetable shortening, cubed
- 1 egg
- 2 tbsp (30 mL) cold water
- 1 tbsp (15 mL) white vinegar
- **Apple Filling:**
- 1/2 cup (125 mL) packed brown sugar
- 1/4 cup (50 mL) butter
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) salt
- 8 cups (2 L) 6 apples, peeled, cored and thinly sliced
- **Cheese Danish Layer:**
- 1 pkg (8 oz/254 g) cream cheese, softened
- 1/4 cup (50 mL) sugar
- 1 tsp (5 mL) vanilla extract
- 1 egg
- **Crust Topping:**
- 1 egg, lightly beaten
- 3 tbsp (45 mL) natural turbinado sugar

Directions

Step 2:

Blend flour and salt in a large bowl. Cut shortening into flour with pastry blender or two knives until mixture is uniform and shortening resembles coarse crumbs. Beat egg, water and vinegar together. Pour all liquid over flour mixture. Stir with fork until mixture is moistened. Divide dough in half and shape into a ball. Flatten each into a circle about 4" (10 cm). Wrap and chill dough for 15 minutes for easier rolling.

Step 4:

Melt butter in a large skillet over medium heat. Mix in sugar, cinnamon and salt and cook for 1 minute, until combined and bubbling. Add apples and stir to combine well. Continue to cook on medium-high heat until tender and most of liquid has been reduced, about 12 to 15 minutes. Set aside and cool. (This prevents a soggy crust).

Step 6:

Beat cream cheese and sugar with an electric mixer for 1 minute on medium speed until smooth. Add egg and vanilla and beat until mixture is smooth.

Step 7:

Preheat oven to 400°F (200°C). Roll each portion of dough separately on a lightly floured surface into a circle 2" (5 cm) wider than 9" (23 cm) pie plate. Transfer dough to pie plate. Fill with cooled apple filling. Pour cheese mixture over apples. Top with remaining pastry. Flute edges. Cut slits on top of pastry. Brush top of pie with egg and sprinkle with sugar.

Step 8:

Bake in preheated oven 10 minutes. Reduce heat to 350°F (175°C) and continue baking 50 to 55 minutes until crust is golden brown. Cool on wire cooling rack. Delicious served warm or at room temperature.

Images

