



FROM THE KITCHEN OF: SHAHNA JACKS

ADMINISTRATIVE ASSISTANT - JSG SPOKANE

# UPSIDE DOWN APPLE PECAN PIE

## INGREDIENTS

1 cup chopped pecans

1/2 cup firmly packed brown sugar

1/3 cup butter, melted

1 box of package refrigerated pie crusts

1 teaspoon flour

6 medium apples, sliced & peeled (I prefer  
Granny Smith and Braeburn apples)

1/4 cup sugar

2 tablespoons flour

1/2 teaspoon cinnamon

1/8 teaspoon nutmeg

"PIE MAKES EVERYBODY HAPPY."

\_ LAURIE HALSE ANDERSON

## INSTRUCTIONS

Heat oven to 375°F

Using a 9-inch pie plate, combine pecans, brown sugar, and butter; spread evenly over bottom of pan.

Place bottom pie crust over pecan mixture in pan. Press crust down around sides of pan and sprinkle with 1 teaspoon flour.

In large bowl, combine apples, sugar, flour, cinnamon, and nutmeg. mix lightly. Spoon into pie crust-lined plate.

Top with second pie crust, and flute. Cut 4-5 slits in top crust, for steam to escape. Place pie plate on cookie sheet and bake at 375° for 40-50 minutes or until crust is golden brown.

Remove pie from oven, and cool on wire rack for 5 minutes. Place serving plate over pie and carefully invert hot pie. Remove pie plate. Some nuts may remain in pan, replace on pie with a knife.

Cool at least 1 hour before serving.

