Caramel Apple Pecan Pie Filling. by Elaine Blonigen
20 cups peeled and prepared apples.
2 cups granulated sugar,
3 cups dark brown sugar,
1-3/4 cup Clear jel,
1TB apple pie spice,
1 heaping tsp nutmeg,
2-1/2 cups cold water,
6 cups apple juice,
1 cup bottled lemon juice,
3 cups rough chopped pecans.
I placed my apples in fruit fresh to keep them white. Mix all other ingredients (except the pecans) in a "large" stockpot and bring to a low simmer till you see it thicken. Watch closely because it thickens rather quickly. Add the apples and let it cook a couple minutes stirring the whole time. Add the pecans. Fill jars leaving 1-1/2" head room. This will minimize seepage. Process in a water bath canner for 25 minutes then remove canner from heat and remove the cover. Let the jars remain in the canner for an additional 15 minutes before removing your them. Yielded 7 quarts plus one 1/2 pint for me.

Crumble Topping:
Note: This recipe is enough to use as the bottom crust and for the crumble topping or enough for 3 pies if you are just using it for the topping. If making just one pie you can store the remaining topping in the refrigerator for a few weeks and you have your topping ready for the next pie you make.

Melt 1 stick butter then put in the refrigerator to cool
Blend:
1-1/4 cup flour
1/2 cup brown sugar
1/2 cup granulated sugar
1-1/2 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp salt
Mix into the cooled butter from the refrigerator until it becomes crumbly. Press 2/3 into bottom of pie plate and up the side and use remaining crumbles on top of the pie.
Bake at 375 for 35-40 minutes until pie crust is golden brown or as brown as "you" like it.