



## Extra Easy Caramel Apple Pie

 Gluten Free

READY IN



165 min.

SERVINGS



8

CALORIES



262 kcal

DESSERT

### Ingredients

- 21 oz peach pie filling canned
- 0.5 cup brown sugar packed
- 0.3 cup butter softened
- 3 tablespoons butter cold
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 0.3 cup pecans chopped
- 3 tablespoons water boiling
- 1 cup frangelico

- 1.5 cups frangelico
- 1 cup frangelico
- 1.5 cups frangelico

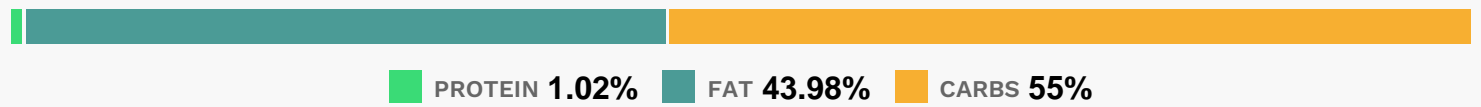
## Equipment

- bowl
- oven
- aluminum foil

## Directions

- Heat oven to 375F. In medium bowl, mix 1 1/2 cups Bisquick mix and 1/4 cup softened butter with fork until crumbly.
- Add boiling water; stir vigorously with fork until dough forms. Gather into ball. Press firmly and evenly against bottom and up side of ungreased 9-inch glass pie plate; flute edge.
- Spoon Filling evenly into crust.
- In small bowl, mix 1 cup Bisquick mix and the brown sugar.
- Cut in 3 tablespoons cold butter until crumbly (streusel will look dry); stir in pecans.
- Sprinkle over filling.
- Bake 15 minutes. Cover top of pie with foil; bake 10 to 15 minutes longer or until golden brown. Cool 2 to 3 hours before serving.
- Drizzle top of pie or individual servings with Caramel Topping.

## Nutrition Facts



## Properties

Glycemic Index:13.75, Glycemic Load:0.02, Inflammation Score:-2, Nutrition Score:2.4378260879413%

## Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg,

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Epigallocatechin 3-gallate: 0.1mg

## **Nutrients (% of daily need)**

Calories: 261.81kcal (13.09%), Fat: 13.36g (20.55%), Saturated Fat: 6.63g (41.41%), Carbohydrates: 37.58g (12.53%),  
Net Carbohydrates: 36.4g (13.23%), Sugar: 27.82g (30.91%), Cholesterol: 26.54mg (8.85%), Sodium: 142.56mg  
(6.2%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.7g (1.4%), Manganese: 0.24mg (11.84%), Vitamin A:  
335.23IU (6.7%), Copper: 0.1mg (5.14%), Fiber: 1.18g (4.72%), Vitamin B1: 0.04mg (2.63%), Vitamin E: 0.38mg  
(2.56%), Calcium: 24.16mg (2.42%), Phosphorus: 24.06mg (2.41%), Iron: 0.43mg (2.39%), Potassium: 78.02mg  
(2.23%), Magnesium: 8.88mg (2.22%), Zinc: 0.25mg (1.68%), Vitamin C: 1.35mg (1.64%), Vitamin B6: 0.03mg (1.37%),  
Vitamin K: 1.4µg (1.33%), Vitamin B5: 0.11mg (1.13%), Selenium: 0.78µg (1.11%), Vitamin B2: 0.02mg (1.08%)