

3rd Place
TOFFEE CARAMEL
APPLE SURPRISE

FILLING

- 8 Granny Smith apples, peeled and cored
- 2 tablespoons lemon juice
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup whole-wheat flour
- 2 teaspoons pumpkin pie spice
- dash of salt
- 1 jar caramel sauce
- 1 bag crushed toffee candies (about $1\frac{1}{2}$ cups)
- 1 cup mini semi-sweet chocolate pieces

TOPPING

- 2 cups brown sugar
 - 1 cup whole-wheat flour
 - 2 cups instant oatmeal
 - 1 cup softened butter
- 1 Toss apples with lemon juice to prevent browning. Place in foil-lined greased Dutch oven.
 - 2 Mix together sugar, flour, pumpkin pie spice, and salt. Add to apples and toss to coat thoroughly. Pour caramel sauce over apples and sprinkle with toffee candies and mini chocolate chips.
 - 3 For topping, mix together the brown sugar, flour, and oatmeal. Add the butter and cut with two knives into coarse crumbs. Pour over apple filling.
 - 4 Place cover on Dutch oven. Bake with 12-14 coals on bottom and 16-18 coals on top for one hour.
 - 5 Enjoy as is or with a scoop of French vanilla ice cream.

Serves: 16. **S**