

Gluten Free Apple Pie and Crust Recipe (Easy)

Renee's Ingredients:

Filling:

- 3 Granny Smith apples (large, sliced or chopped thin and peeled)
- 3 Cortland Apples (large, sliced or chopped thin and peeled)
- 3 MacIntosh Apples (large, sliced or chopped thin and peeled)
- 1 Tablespoon Cinnamon
- ¼ teaspoon Cardamom (spice)
- ½ stick butter

Cook in a Dutch oven for 15 minutes over medium heat, stirring occasionally

Crust:

- 1 Cup Almond Flour
- ¼ Cup Sorghum Flour
- ¼ Cup White Rice Flour
- ¼ teaspoon Xanthan Gum
- 1 teaspoon Cinnamon

Whisk dry ingredients,

Incorporate 1 stick butter with a pastry knife,

Add 2/3 of a whisked LARGE egg white

-Coconut Sugar for garnish (about 2 Tablespoons)

Bake at 375 degrees for 45 minutes. Enjoy! -Renee