

HONEY CRISP APPLE PIE (GLUTEN FREE & VEGAN)

Servings: 12 | Prep Time: 15 minutes | Bake Time: 50 minutes | Total Time: 1 hour 5 minutes

INGREDIENTS

Filling:

3/4 cup sugar

1/4 cup brown rice flour

1/2 tsp ground nutmeg

1/2 tsp ground cinnamon

Dash of Salt

6 cups sliced honey crisp apples

2 tbsp. vegan butter

Crust:

2/3 cup vegan butter

2 cups brown rice flour

1 tsp salt

4-6 tbsp. cold water

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DIRECTIONS

Preheat oven to 425 F

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Crust

In a medium size bowl mix together flour and salt. Cut vegan butter into small cubes. Add cubed butter to flour mixture. One tablespoon at a time, add cold water. (3-4 tablespoons) Use a pastry blender to break down butter. It will start to combine with flour. Once butter is broken down, using your hands, pack the dough into a ball. Cover dough with saran wrap, place in fridge for 30 minutes. Grease pie pan with vegan butter and sprinkle flour. Roll pie dough with a rolling pie. Add a generous amount of flour well rolling. Roll until dough is a little over 9 inches. Then place in pie pan.

Filling

In a medium size bowl combine together flour, sugar, flour, salt, cinnamon, and nutmeg. Set bowl aside one mixed together. Thinly slice apples. In a large bowl, mix together small number of apples and dry ingredients. Continue doing until all apples and dry ingredients have been mixed together. Place apple filling into crust. Sprinkle any left-over crust on top of pie. Cover with aluminum foil.

Bake pie for 40-50 minutes. During the last 10 minutes of baking, remove the foil. This will help your crust turn a nice golden brown.