

GLUTEN FREE DUTCH APPLE PIE

(crust: adapted from Mennonite Girls Can Cook)

6-8 apples, peeled, cored, and sliced

juice of 1 lemon

1 tsp. cinnamon

3/4 cup rice flour (white or brown)

1/2 cup nuts (pecans, almonds, hazelnuts or walnuts)

4 Tbsp. butter

3 Tbsp. honey (or one good glug from the honey jar)

Crust:

1/2 cup tapioca flour

1/2 cup cornstarch

1/4 cup potato starch (NOT potato flour)

1 cup rice flour

dash of sugar

1/2 tsp. salt

rounded teaspoon of xanthan gum

1 cup butter

1 egg

1 Tbsp. vinegar

1/4 cup ice water

rice flour for rolling

Blend together the flours, xathan gum, salt and sugar. *(Flours for gluten-free baking must be well-blended.)*

Cut in butter. Beat egg , add vinegar and ice-water. Stir into flour mixture forming a ball. Add a little more water if too dry. (Note: I find the dough almost wet, but it still works.) You may knead the dough a bit since rice flour crust can stand handling. Knead until you have a smooth soft ball.

Refrigerate dough for 1 hour or more to chill.

Roll out between wax paper dusted with sweet rice flour. I scotch tape the wax paper to the counter to keep from sliding. Peel off top layer of wax paper , flip over onto pie plate and then carefully peel off the other layer of wax paper and fit pastry into pie shell fluting edges.

Filling: Mix together apple slices, lemon juice and cinnamon. If you like a sweet pie, add 1/2 cup sugar. Place the apples inside of the lined pie plate.

In a food processor, mix together the rice flour, nuts, butter and honey. It will be a wet consistency. Drop the nut mixture in globs on top of the apples.

Bake at 375' until the apples are tender and the topping browned (Note: because of the honey, the topping will probably brown faster than the apples cook.)

Crust makes enough for 2 single crust pies so you can either freeze the extra dough, or double the filling recipe and make 2 pies at once.

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