



# Apple Pie

*Gluten-free*  
*Dairy-free*

## With the Best Flakey Crust

### Crust Ingredients

- ~ 2 cups of Arnel's Originals All Purpose Flour and Pie Crust Mix
- ~ 1/2 cup softened butter (salted) or healthy margarine, or coconut oil (add 1/4 teaspoon sea salt)
- ~ 1 lg. egg slightly beaten
- ~ 1 - 2 Tablespoons of water if needed

### Filling Ingredients

- ~ 8 cups of thinly sliced apples, peeled and pared (About 6 tart apples) (If your apples are of a sweet variety like *Delicious*, add a tablespoon of lemon juice)
- ~ 1 cup sugar
- ~ 1/4 cup Arnel's Originals All Purpose Flour
- ~ 1 teaspoon ground cinnamon
- ~ 1/4 teaspoon ground nutmeg
- ~ Add a dash of sea salt

# Crust Directions

- Pre-heat the oven to 425°.
- Combine with a fork so the mixture is crumbly
- Add egg to crumbly mixture. It should now hold together. If it doesn't, add 1 Tablespoon water
- Gather a bit more than half the dough mixture and place it in your pie pan
- With waxed paper on top of the dough, press into your pie pan, spreading the dough evenly on the bottom and sides and fluting the edges to make it look appealing
- Pierce bottom of crust with a fork, making several air holes
- Bake at 425° for 15 minutes then bake at 350° for 30 minutes more

# Filling Directions

- Mix these ingredients together and pour into the raw pie crust
- Top the mixture with 3 Tablespoons of butter, margarine, or coconut oil



# Top Crust Directions

- Between two pieces of waxed paper, roll out remaining dough in a circle, about one inch larger in diameter than the top rim of the pie pan
- Set aside
- Carefully peel one sheet of waxed paper off of the top crust and gently flip the exposed side onto the apple pie filling
- Pinch the top and bottom crusts together and place on the bottom rack of the oven  
Bake at 425° for 15 minutes.  
Then turn the heat down to 350° and bake for 30 to 35 minutes more