



## APPLE PIE

### Gluten Free 2-crust pie (9-inch)

- ½ cup organic coconut sugar or monk fruit sugar
- ½ TSP powdered ginger
- 1 TSP cinnamon
- ¼ TSP nutmeg
- ¼ TSP salt
- 2 TBSP Gluten Free flour
- 3 TBSP Strong Tea (I use Earl Grey)
- 1 TBSP lemon juice
- 4 cups sliced pared and cored granny smith apples (about 8 or 9)
- 2 TBSP Grass fed butter

### Directions

- Start oven hot at 425\*
- Roll out 1 of the pastry disks. Fit loosely into a 9-inch pie pan
- Combine sugar, spices, salt, flour, tea and lemon juice. Mix well. Alternate sliced apples and sugar mixture until pan is filled, heaping slightly in the center. Spread ghee around the top of the apples.
- Roll out top crust and cut slits for escaping steam. Place over apples. Trim pastry and press edges together with tines of fork.
- Bake 40-50 minutes or until apples are tender and crust is browned.

Enjoy!