

5-Fruit Pie with Oatmeal Crumble Crust

Crust & Topping:

1-1/2 cups quick-cooking oats
1 cup gluten free flour
1/2 tsp xanthan gum
1/4 tsp cinnamon
1/2 cup packed brown sugar
10 Tbsp non-dairy butter, melted



In a large bowl, combine the oats, flour, gum, cinnamon, brown sugar and butter; set aside 3/4 cup for topping. Press remaining mixture onto the bottom and up the sides of a greased 9-in. pie plate. Bake at 375° for 10 minutes.

Pie Filling:

1 cup sugar
1/3 c gluten free flour
Dash of xanthan gum
Dash of cinnamon
4 cups total of fruit: use equal amounts of blackberries, blueberries, raspberries, diced strawberries, and diced peeled peaches



In a large bowl combine the pie filling and spoon into crust. Bake for 15 minutes. Remove from oven and sprinkle with reserved oat mixture. Bake for 30-40 minutes or until topping is lightly browned. Cool on a wire rack.