

## French Apple Pie

### Pie Crust Ingredients:

1-1/2 Cups Gluten Free Flour  
3/4 tsp Xanthan Gum  
1-1/2 Teaspoons Sugar  
1/2 Teaspoon Salt  
6 Tablespoons Vegetable Oil  
3 Tablespoons Cold Water

### Filling Ingredients:

6-7 cups sliced apples  
3/4 cup sugar  
1 tsp cinnamon  
2 Tbsp GF flour

### Topping Ingredients:

1/2 cup non-dairy butter  
1/2 cup brown sugar  
1 cup GF flour + 1/2 tsp xanthan gum  
1 tsp cinnamon

### Directions:

Combine all of the crust ingredients, and press the dough into a 9-inch pie pan. Mix the flour, sugar & cinnamon and combine with the sliced apples. For the topping, mix the dry ingredients & cut in butter with a pastry blender until crumbly. Spread evenly over the apples. Bake 45-60 min at 375 F. until the apples are cooked through. Cool on a cooling rack.

