

# APPLE PIE RECIPE

Recipe by Nanelia Samuela

THIS RECIPE IS:



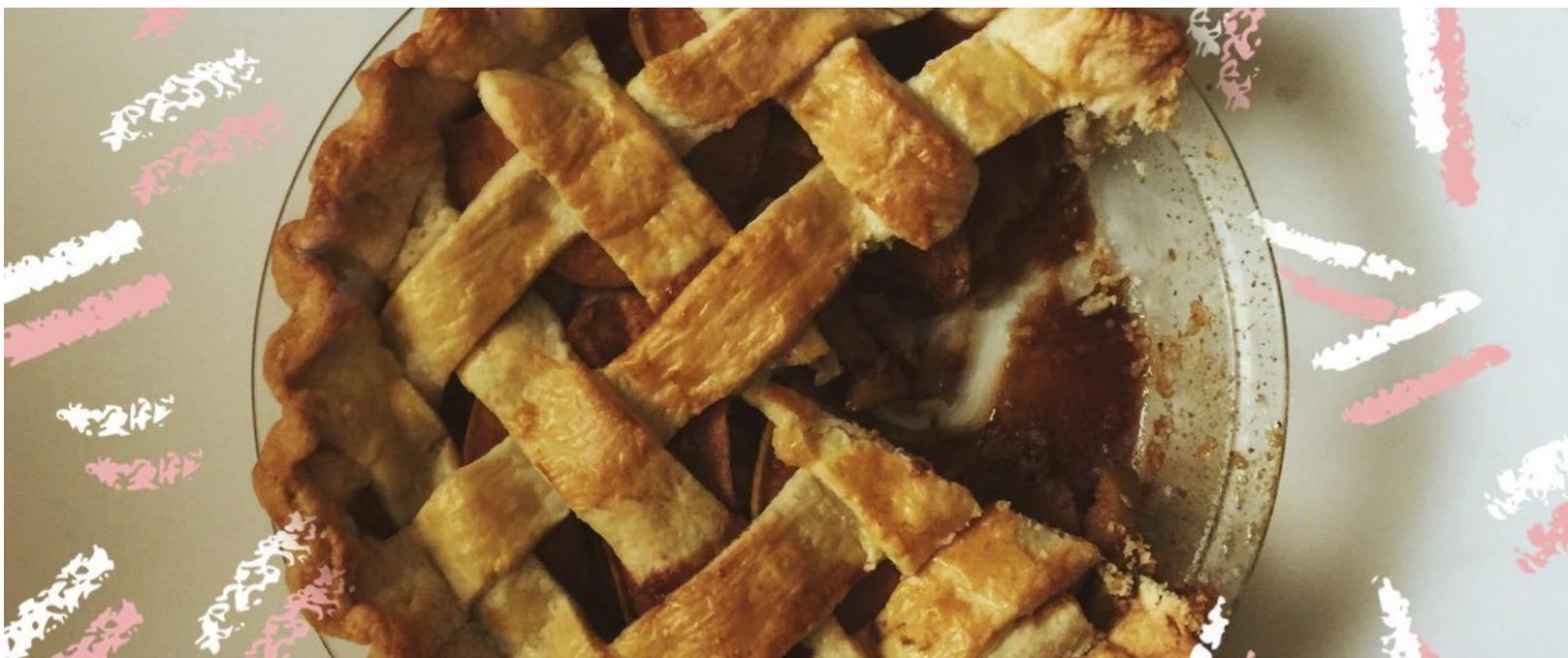
WHITE-SUGAR FREE



PASSOVER FRIENDLY



REFINED FLOUR FREE



## Ingredients

Pie Crust:

- 2 ½ cups wheat flour
- ¼ teaspoon sea salt
- 1 cup cold butter
- ½ ice cold water

Apple filling:

- 4 granny smith apples

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- ½ cup coconut sugar
  - 1 tablespoon agave
  - 1 teaspoon cinnamon
  - 1 teaspoon nutmeg
  - 1 teaspoon vanilla

## Preparation:

### Pie Crust:

1. In a large bowl, pour all dry ingredients and mix until combined.
2. Next, take cold butter and cut into small cubes. From here, take your hands and crumble the butter into flour (lightly). After you're done the mixture should look like a crumble or wet sand.
3. Dig a well into the flour mixture and pour in ice cold water gradually. **Tip: to make sure water remains cold, add it into a bowl along with a couple of ice cubes.** Continue this process while folding the flour with your hands. Pour in water until flour mixture is able to be formed into a ball. (You might not need all of the water)
4. After your pie crust is formed into a ball, split in half, and wrap in plastic wrap (airtight). Refrigerate for 2-3 hours or overnight.

### Apple Filling:

1. Cut your apples into small slices, pour into a medium bowl, along with coconut sugar, cinnamon, nutmeg, and vanilla. **Mix until apples are covered then, let sit for 30 mins.**

## To finish it off:

1. Take your pie crusts out of the fridge, dust flour on a clean surface, and roll out pie crusts large enough to fit desired pie dish.
2. Place first pie crust into dish, pour apples in (including remaining juice), then place second pie crust on top. Fold under and crease edges to close pie shell. **Note: Feel free to design your top pie crust to your desire. I choose the lattice look, but you can go for the classic look or even experiment with designs such as making leaves or patterns out of the dough.**
3. Finish off with brushing the dough with an egg wash (1 egg + tablespoon water whisked together) then bake @ 350 for 30-40 mins.