

Apple Pie with Crumble Topping, Gluten-Free

(gluten-free, dairy-free option, vegan option)

From *Gluten-Free Nosh* at www.glutenfreenosh.com

Please refer to web site for full story and information about the recipe.

<http://glutenfreenosh.com/?p=3147>

Ingredients:

Apple pie:

- 1/4 cup sugar
- 1 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 6 large apples
- 2 tablespoons tapioca starch
- 1 tablespoon fresh lemon juice
- 1 (9-inch) unbaked gluten-free pie crust

Crumble Topping:

- 3/4 cup certified gluten-free oats
- 1/4 cup packed brown sugar
- 1/4 cup brown rice flour
- 1/4 cup tapioca starch
- 1/4 teaspoon ground cinnamon
- Pinch of salt
- 6 tablespoons unsalted butter or dairy-free alternative, diced

Method:

1. In a small bowl, mix together sugar, cinnamon and nutmeg. Peel, core and thinly slice apples, place in a large bowl and sprinkle with cinnamon-sugar mixture. Stir in tapioca starch and lemon juice. Fill pie crust with apples.
2. Preheat oven to 375 degrees.
3. To make the topping, place gluten-free oats, brown sugar, brown rice flour, tapioca starch, cinnamon and salt in a medium bowl; stir to combine. Add diced butter, and work in with a pastry blender or two forks until the mixture resembles coarse crumbs. Crumble topping over pie.
4. Place in preheated oven and bake about 45 minutes until filling is bubbly.

Yield: 8 servings