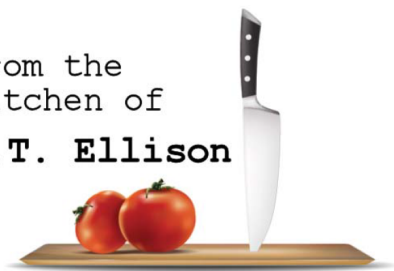


From the  
kitchen of

**J.T. Ellison**



## Ingredients

### Crust:

- ✓ 1 ¾ cups almond flour finely ground
- ✓ ¼ cup buckwheat flour
- ✓ 1 tablespoon Turbinado granulated sugar
- ✓ ¼ teaspoon sea salt
- ✓ 6 tablespoons butter, cold and cubed
- ✓ ½ large egg, cold (whisk egg, then use half)

### Filling:

- ✓ 2.5 pounds apples (about 8 medium or 6 large) peeled, cored and thinly sliced
- ✓ 2 tablespoons lemon juice
- ✓ 1 tablespoon pure vanilla extract
- ✓ 2 tablespoons almond flour
- ✓ ½ cup Turbinado granulated sugar
- ✓ 2 teaspoons ground cinnamon
- ✓ ½ teaspoon ground nutmeg
- ✓ ½ teaspoon ground ginger
- ✓ 2 tablespoons butter cubed

*(Ingredients continued below)*

## Homemade GF Dutch Apple Pie

Oh, my friends, gather round, and I will tell you a tale of the best freaking apple pie EVER. This recipe is dead simple, can be made in 20 minutes, and truly depends on the apples—honey crisp are my favorites. I found the recipe on Flavour and Savour and have amended it to be both GF and soy-free. Enjoy!

## Directions

### Crust:

1. Pulse first 5 ingredients in a food processor until it resembles coarse meal. Beat egg in a small bowl, add half of it to the dough, pulsing until it comes together and forms a ball. You may need to add a teaspoon or two more of the beaten egg.

Alternatively, combine first 4 ingredients in a large bowl and cut in the butter with a pastry blender until it resembles coarse meal. Beat egg in a small bowl, and add half of it to the dough, mixing until it forms a ball.

2. Lay dough on parchment paper or plastic film, cover with another layer of the same and press into a disc shape. Refrigerate dough for at least an hour or overnight.

3. Remove the dough disc from the fridge. Use a rolling pin on a silicone mat or between two sheets of parchment paper, form a disc about 12 inches in diameter.

4. Carefully invert into a 9-inch round glass pie plate. It will probably break, but you can easily press it back into shape. Use your fingertips to crimp the edges. Using a fork, prick the bottom and sides of the crust at half inch intervals.

5. Return pie crust to fridge or freezer to chill while you prepare the filling and topping.

6. Preheat oven to 425°F.

*As seen in J.T. Ellison's newsletter. For more recipes, visit [JTEllison.com/Recipes](http://JTEllison.com/Recipes). Want a wine to go with your recipe? Check out J.T.'s wine blog at [TheWineVixen.com](http://TheWineVixen.com).*

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### **Crumble Topping:**

- ✓ 1 cup lightly salted cashews
- ✓ 1 cup almond flour, finely ground
- ✓ 1/2 cup Turbinado granulated sugar
- ✓ 1 teaspoon ground cinnamon
- ✓ 1/2 cup butter, melted and slightly cooled

7. Make Crumble Topping, combining all ingredients in food processor until it resembles a coarse meal. Set aside.

### **Filling:**

1. Slice apples thinly and place in a large bowl. Add lemon juice and vanilla extract and toss to coat. Add sugar and spices and toss.
2. Fill chilled pie crust with apple slices. Really stack them in. Dot with cubes of butter.
3. Combine topping ingredients and press on top of apples, covering completely.
4. Cover edges of pie crust with a pie shield or with strips of aluminum foil to prevent excess browning.
5. Bake at 425°F for 15 minutes, then reduce oven temperature to 350°F. and continue baking for 35-40 minutes or until apples are slightly tender. If topping browns too quickly, cover the pie with aluminum foil.
6. Remove from oven and cool before slicing so it has time to set.

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