

APPLE PIE

Free of wheat, milk, egg, peanut/tree nut

Musselman's Slice Canned Apples (recipe on can)

1 can Musselman's Sliced Apples

½ cup sugar

2 tbs cornstarch

1 tsp cinnamon

1 tbsp Fleischman's Unsalted Margarine or acceptable butter or margarine

Pastry for 8 inch 2 crust pie

- wheat/gluten free pie crust, use Miss Roben's Mock Graham Cracker Mix (find at www.allergygrocer.com)

Drain sliced apples and, if necessary, add water or apple juice to make ¼ cup of liquid. Put apples and liquid in pastry lined 8-inch pie plate. Mix all ingredients. Sprinkle over apples. Dot with butter or margarine. Cover with vented top crust. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 25-35 minutes until golden brown.

**When using gluten free pie crust, I omit the top vented crust