

AVERY AAMES APPLE PIE WITH CHEESE CRUST

Ingredients:

7-8 Pippin apples, peeled and sliced thin
1/2 cup brown sugar
1/4 cup white sugar
1/4 cup sweet rice flour (or regular rice flour)
Pinch of ginger
Pinch of nutmeg
1 tsp. cinnamon
1 lemon, juiced and seeds removed
1 gluten-free pie shell (Whole Foods* or other)
1 1/2 Tbsp. butter, diced
4 ounces Edam cheese, diced or grated



Directions:

Peel and slice apples. This will give you loosely 8 cups of apple slices (figure 1 cup per apple). Add sugars, rice flour, spices. Stir.

Squeeze the lemon juice over all and toss again.

Layer into the pie shell, making sure you get apples to the edges.

Dot with butter.

Sprinkle evenly with the diced/grated cheese.

Set in 450 degree oven on a tray that will catch any of the juice spilling over. Bake 35 minutes until cheese nicely browned.

Let sit 20 minutes before slicing.

May be served with another wedge of cheese or vanilla ice cream.