

Pie By the Slice

For those times that you have leftover pie crust and just need a little something sweet & gluten free~

Prep Time: 10 Minutes

Cook Time: 30 Minutes

1 Mid section of an apple (core removed)

[Glutino Perfect Piecrust](#) (prepared)

½ Tablespoon [coconut oil](#)*

¼ Tablespoon [Popcorn Butter Spray Oil](#)*

1 Teaspoon raw honey

1/3 Teaspoon each of cinnamon and allspice



1. Preheat the oven to 375°.
2. On an ungreased baking sheet, form two circles with the pie crust slightly larger than the size of the apple slices with the center cut out and set aside (thinner is better).
3. Using a frying pan, heat the oils on medium heat.
4. In a bowl, combine the honey and spices, mixing into a paste.
5. Slice the apple, making sure it's at least 1 ½ inches thick (otherwise you will lose the taste of the apple)
6. Add the apple slice, using the mixture as a paste to cover the apple.
7. Place the coated apple in the preheated skillet and cook, flipping once, until the apple browns (about 7 minutes).
8. Place the cooked apple slice onto a plate to cool for 2-3 minutes.
9. Gently place the cooked apple slice onto one of the pie crust circles, and then top with the second circle.
10. Gently fold and mold the crust around the apple. Still have extra pie crust? Use it to form small shapes (such as a heart) to attach to the top of the crust for decoration.
11. Bake for 20 minutes, then spray with additional oil and sprinkle with cinnamon & sugar.
12. Bake an additional 10 minutes.
13. Allow to cool before removing from the baking sheet.



Makes 1 serving

* I recommend [Winona Pure Oils](#)