

## *Gluten Free* Vegan apple pie in a 10” Le Fanion Hearty Pottery gratin dish!

You will need on hand:

Le Fanion Hearty Pottery 10” gratin dish (call 212-463-8760 to order)

Le Fanion Hearty Pottery salad/mixing bowl “

Large bag of Macintosh apples (14 or so medium size apples)

1 3/4 cup organic gluten free oat flour + extra for rolling (have 3 cups on hand)

1/4 cup organic buckwheat flour

2/3 cup organic arrowroot flour

1 1/2 teaspoon xanthan gum

1/3 cup extra virgin olive oil + 1/3 cup for the filling

1 teaspoon French Celtic sea salt + 1/3 teaspoon for the filling (use less with regular dry sea salt)

1 cup iced spring water

1 cup organic cane sugar

### **Do Not Preheat the Oven**

Mix flour and xanthan gum with 1 teaspoon salt; add 1/2 cup olive oil and mix with a fork until there are only small pea shaped lumps. If dry flour remains, you can add a few drops of olive oil and continue mixing.

Add 2/3 cup water; mix until dough-like. Add more water if needed so the dough doesn't feel too dry. You can add a little more flour when rolling if the dough is too sticky.

Form into 2 fairly equal size balls -- one slightly larger than the other. Wrap the smaller one with plastic wrap and set aside.

Stick two sheets of Cut-Rite wax paper to the counter with a little water; smooth out with the wax paper box.

Sprinkle some flour on the wax paper; put the unwrapped ball of dough on the flour and press the dough flat. Put flour on top and with a floured rolling pin roll first in one direction then another to roll out a circle about 2-3” larger than the pie dish all around. Rolling the dough with a sheet or two of wax paper on top after the initial flattening out can help this process.

To form the bottom crust, fold the rolled dough in half, peel off the waxed paper and drape over half of the gratin; then unfold to fill the gratin. Lightly touch the dough into the gratin with your fingers. Trim the perimeter dough with a butter knife leaving about a 2” overlap. Use overage with a little water as “glue” to patch any holes or tears. Add leftover scraps to the remaining ball of dough.

Peel, core and slice apples into the pie, making a well-rounded high top.

Sprinkle a little salt on the apples. Drizzle about 1/3 cup olive oil over the apples. Sugar the apples generously (about 2/3 cup) and finally sprinkle about 2 teaspoons or more of cinnamon on top.

Check the remaining dough for moisture; you can add some water if the dough feels too dry. Using the same technique as above, roll out the top crust to cover the apples and meet the size of the bottom crust. Trim to match the 2” overlap of the bottom crust. Again use water as “glue” to repair any tears or holes.

Roll the edge under until it reaches the top of the gratin all the way around. Use scraps of dough to build up weak areas. Fill any voids with dough scraps by wetting them lightly with spring water first. Pinch dough into an attractive edge design.

Gently wet the entire top of the pie with spring water using index and middle finger. Sprinkle sugar all over the top crust to your liking.

Make a few vent holes in the shape of a circle at the center of the pie – or cut out an apple shape from the scraps and “glue” it with water to the top of the pie (still making a few vent holes).

Bake at 325 degrees for 30 minutes. Raise the temperature to 350 degrees for 15 minutes to caramelize the sugar on the top crust. Lower back to 325 degrees for 20 minutes. Shut off the oven and allow the pie to cool in the oven so as not to crack the gratin.

Enjoy!