Posted on 15 December 2014

by DinnerTime UAE

Double Apple Apple Pie



Ingredients

Apples
Raisins
Vanilla
Pinch of salt
Cinnamon
Raw, brown or coconut sugar
Ground arrowroot

Preparation

1 Make a simple apple pie stuffing with chopped apples, raisins, vanilla, a pinch of salt and cinnamon. Add a splash of apple juice and a couple of tablespoons of raw/ brown or coconut sugar, and a tablespoon of ground arrowroot which is a gluten free thickener. Cook until soft, refrigerate overnight. The next day, hollow out whole apples and bake them at 180 C for 15 minutes, then add the filling and bake another 10 minutes, or grill for 2-3 minutes. Delicious apple pie, minus refined sugars, preservatives, or the fattening crust!

Cooks Note

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