

Amy's Healthy Apple Pie

(Gluten Free, Dairy Free, Grain Free)

INGREDIENTS

- **FILLING**
 - 3 medium green apples
 - 1/2 tablespoon cinnamon
 - 1/2 teaspoon nutmeg
 - 1cm fresh ginger (grated)
 - 1/8 teaspoon ground cloves
- **TOPPING**
 - 1/4 cup raw almonds chopped
 - 1/8 cup sultanas (or any dried fruit)
 - 2/3 cup almond meal
 - 1/8 cup chia seeds
 - 1/8 cup shredded coconut
 - 1/4 cup coconut oil
 - 1 tablespoon sugar
 - 1 teaspoon cinnamon
 - 1/2 teaspoon nutmeg
 - pinch of salt



METHOD

1. Preheat oven to 160 degrees.
2. Place all the filling ingredients into a thermomix or kitchen whiz and chop to museli size.
3. Place into a medium sized baking dish.
4. Place all the topping ingredients into a thermomix and chop to museli size.
5. Spread the topping over the filling.
6. Bake for 15 – 20 minutes.
7. Turn oven off and let it sit for another 10 minutes.
8. Devour the pie and thank me later