

Pie Crust Mix Recipes



Apple Crumb Pie

2/3 cup sugar
2 tablespoons Multi Blend Gluten Free Flour
3/4 teaspoon ground cinnamon
6 to 8 granny smith apples, pared, cored and sliced (6 cups)
1 9 inch par baked Authentic Foods pie crust shell
1/2 cup Multi Blend Gluten Free Flour
1/4 cup sugar
1/4 cup butter

Directions:

Combine first 3 ingredients and stir into the sliced apples. Pour into pie crust shell. In a small bowl combine the remaining ingredients cutting the butter in crumbly. Sprinkle over the apples. In a preheated 400 degree oven, bake for approximately 15 minutes. Then reduce temperature to 350 degrees and bake for 35 minutes.



Gluten-Free ♦ Wheat Free

Chocolate Mousse Pie

Ingredients:
1 Authentic Foods Pie Crust Mix fully baked
1/4 cup milk
1 cup heavy cream
4 oz sweet butter cut into cubes
1 tablespoon strong coffee
4 ounces of bittersweet chocolate, chopped
2 tablespoons sugar
2 egg yolks

Directions:

In a stainless steel pot over low heat, add cream, butter, coffee, sugar. Heat until it begins to boil. In a blender, add the chopped chocolate and egg yolks. At slow speed, add the hot liquid and blend evenly. Pour into cups or a finished bake pie crust. Place in freezer for 20 minutes and serve with whip cream.

