

# Irene's Apple Pie

Makes 1: 2 crust pie

## Ingredients:

- 2 cups white whole wheat flour or
  - 1 cup white flour + 1 cup white whole wheat
- 1 tsp salt
- ½ cup canola oil
- ½ cup skim milk
- 2 TBSP Swerve, granular (erythritol sugar replacement) or
  - 1 TBSP sugar + 1 TBSP Swerve
- 1-2 tsp cinnamon
- 5-6 peeled & sliced baking apples ( I like McIntosh & Cortland)

## Directions:

- Mix flour and salt in medium size bowl
- Whisk oil and milk in small bowl & immediately pour into flour mixture
- Gently stir to combine flour & oil/milk , DO NOT over mix
- Divide dough in half and roll for bottom pie crust
- Peel and slice apples onto pie crust
- Sprinkle Swerve (or Swerve/sugar) on top of apples
- Sprinkle cinnamon (1-2 tsp per preference) on top of apples
- Roll other half of dough for top pie crust
- Use a sharp knife to slit top crust 7-8 times to vent steam & sprinkle top of crust with sugar
- Bake at 375°F for ~20 minutes
- Decrease to 350° and bake an additional 20-30 minutes