

# Apple No Apple Pie

THM-Friendly: S

## Filling:

- 1 really large zucchini, or 4 small to regular-size zucchini, peeled
- 2 tsp. cinnamon
- 1/4 tsp. pumpkin pie seasoning
- 1/4 tsp. cardamom
- a pinch of mineral salt
- 4 Tbsp. THM Gentle Sweet
- 4 Tbsp. butter, cold
- 2 Tbsp. water

## Crust:

- 4 cups almond flour
- 4 tsp. coconut flour
- 2 tsp. Gentle Sweet
- a pinch of mineral salt
- 4 Tbsp. butter, cold
- 3 Tbsp. water, cold



For the filling, peel zucchini and slice it into small pieces. Add to a sauté pan with other ingredients and stir to combine. Sauté on medium for about 7-8. minutes until the water is gone and the zucchini is starting to get slightly tender.

For the crust, add all ingredients except the water to a food processor and pulse until fine. Add water and pulse again until it comes together in a dough (dough should be sticky enough to hold together, but not so sticky that it sticks to your fingers).

Separate the completed dough into two equal parts and roll it out between two pieces of parchment until large enough for the pie plate. Gently put the bottom crust into the pie pan (I used stone). Pour in the filling, Top with the second crust. Bake for 25-35 minutes at 350 degrees or until zucchini is tender.

enJOY!



<https://www.joyfullifewithkj.com/desserts-and-snacks/apple-no-apple-pie>