



Gluten-Free Peach Pie Crumble

Gluten-Free, Grain-Free, Nut-Free

Ingredients

¾ cup **Otto's Naturals - Cassava Flour**
½ cup cold butter, cut up into ½" chunks
½ cup coconut sugar
¼ cup maple sugar
½ teaspoon salt
¼ teaspoon ground cinnamon
1 Paleo Pie Crust (optional Egg wash for crust)
6-7 cups fresh peaches, peeled and sliced

Instructions

1. In a medium sized bowl, add **Otto's Naturals – Cassava Flour**, butter, sugars, salt and cinnamon. Using a pastry cutter, blend butter into dry ingredients until all butter is incorporated evenly and resembles coarse crumbs. Set aside.
2. Preheat oven to 375° degrees Fahrenheit and prepare paleo pie crust, placing in a 9" pie plate/tin. Set aside.
3. Sprinkle approximately 6 tablespoons of crumble mixture in the bottom of the pie crust.
4. Place peaches in a large bowl, add 6 tablespoons of crumble mixture to peaches and using a rubber spatula, carefully stir peaches to coat.
5. Add peaches to pie crust, arranging as needed to fill in gaps. Sprinkle remaining crumble mixture on top of peaches. If using an egg wash for crust edge, apply that at this point.
6. Place pie on a baking sheet and bake for 30 minutes. Check pie crust edge and if it's getting too brown, cover with a crust guard or foil. Return to oven and continue baking for 10-15 minutes longer or until filling is bubbling. Cool completely before slicing and serving. Store any uneaten pie in refrigerator.