



Sour Cream Apple Pie

Slightly changed version of the fabulous recipe posted at www.Beyond the Peel.com, a great web site for creative whole food recipes.

- 1 unbaked sprouted pie crust (see recipe at www.organicsproutedflour.net)
- 1 cup sour cream
- 1 teaspoon vanilla
- 2 tablespoons sprouted flour (your choice)
- 1 slightly beaten egg, preferably pastured
- ¼ teaspoon salt
- 3-4 cups chopped apples

Mix sour cream, flour, salt, vanilla, egg and apples together. Pour into pie-crust; bake at 400 degrees for 25 minutes. During this time prepare the topping:

Vinaigrette

- ½ cup coconut sap sugar
- ¼ cup butter, softened
- 1/3 cup sprouted flour (your choice)
- ½ teaspoon cinnamon

Mix topping ingredients well. Will be crumbly. Remove pie from oven after 25 minutes. Cover with topping and bake an additional 20 minutes.