**Old Fashion Fruit Pie**

PREPARATION TIME: 20 Minutes
COOKING TIME: 50 Hour

Total Time: 1 Hour 10 minutes

**Crust:**

½ cup of almond flour

1 ½ cups of Gluten Free All Purpose Flour

1 cup of butter (1 stick)\*

½ cup of carbonated water

1 tablespoon of cinnamon

1 tablespoon of sugar

\*if you feel guilty about the butter you can cut it in half, but this will make your pie dough harder to work with.

**Filling:**

¾ cup of honey or maple syrup

4 cups of blueberries, raspberry, cut strawberries or a mix.

½ teaspoon of salt

2 tablespoons of potatoes starch or Gluten Free All Purpose Flour

1 tablespoon of butter

**Instructions:**

**Crust:** Preheat oven to 450 degrees.

Preheat oven to 425 degrees.Mix the ingredients together slowly adding in the water. It is best to use a food processor but you don’t have to - if you don’t have a food processor crumble the dough in your hand then squish it back together and repeated.

Place a lump of dough a little bigger then a fist in between two pieces of parchment papers. Roll out the dough. Ideally you should make it so think that you can see through it but don’t worry if you can’t get it that thin.

Carefully place the pie dough in a pie pan. Roll out a second piece between two parchment papers. If you are adventures you can cut your dough into strips. **Tip:** You can make the pie crust a day or two before hand if you need to.

**Filler:** Melt the butter. In a large bowl mix all the ingredients together and then pour the pie filling into the crust. Cover the pie either with a slab of dough or the strips, if you cover it with the slab, cut out a small triangle in middle.

Using strips of aluminum foil cover the outside of the pie. Place the pie in the oven and then reduce the temperature to 350 degrees. Bake for 30-50 minutes. The pie should be a golden brown when you take it out. Let the pie cool before eating.