

Suzy's Apple Crumble GF

2 1/2 cups (475 grams) potato starch

1 cup (200 grams) sugar

1/2 cup (60 grams) almond flour or ground walnuts

Pinch of salt

1 teaspoon cinnamon

1 egg

1 cup (250 ml) oil

Filling

8 medium apples peeled and sliced thin

1 tablespoon lemon juice

1/2 teaspoon cinnamon

4 tablespoons sugar

Preheat the oven to 350 F/180 C. Prepare a 9 inch round cake pan by lining with parchment paper. Slice the apples thinly and toss with the lemon juice. Set aside. Take a medium sized bowl and sift the potato starch into it. Add the sugar, almond flour or ground walnuts, salt, cinnamon and stir well. Add the egg and oil and stir till crumbs form. Place half the crumbs on bottom of parchment paper lined cake pan. Place sliced apples on top and sprinkle with the 1/2 teaspoon cinnamon and 4 tablespoon sugar. Cover apples with the other half of the crumble. Immediately place in oven and bake 40-50 minutes or till a wooden toothpick pierces apple slices and they are completely tender. Then to brown top lightly, turn on low broil and broil top 2-3 minutes watching carefully till lightly browned.