

# Apple and Honey Pie

Makes 12 servings

## Ingredients:

### OLIVE OIL CRUST

2/3 cups extra virgin olive oil  
2 1/2 cups all-purpose flour  
1/2 teaspoon salt  
1 teaspoon baking powder  
1/2 cup ice water  
1 tablespoon balsamic vinegar

### APPLES AND HONEY FILLING

5 or 6 apples, peeled, cored and sliced  
3 tablespoons sugar or Splenda  
2 tablespoons honey  
1 1/2 tablespoons all-purpose flour  
1 tablespoon lemon juice  
1/4 teaspoon cinnamon

## Directions:

To make crust: Put olive oil in an ice cube tray and place in freezer until firm. Combine all ingredients in a food processor until a smooth ball forms. Refrigerate for one hour. Preheat oven to 350 degrees F. Roll out dough as you would standard pie crust. Place in a 9-inch pie pan, and bake for 7 to 10 minutes to set crust for filling.

To make filling: Combine all ingredients in a large bowl. Pour filling into prepared crust and bake at 350 degrees F for 30 to 45 minutes, or until crust is golden brown and apples are tender.

Nutrition information: 255 calories, 3 g protein, 34 g carbohydrate, 12 g fat (2 g saturated fat), 1 g fiber, 129 mg sodium