

## JENNIFER'S SPICED QUINOA APPLE CRUMBLE

The spiced quinoa flour mixture serves as both a crust and crumble topping to encase a luscious apple filling. If you prefer a pie without a crumble topping use the extra quinoa mixture to make your crust thicker and increase the quantity of filling. Try this pie with other fruit fillings too, such as pears, plums or stonefruit!

Prep Time: 20 mins    Cooking Time: 50 mins    Total Time: 1 hour 10 mins    Serves: 8-10

### Ingredients

#### For the Spiced Quinoa Crust and Crumble:

##### Dry ingredients:

- 1¼ cups quinoa flour
- 3 tbsp coconut sugar
- ½ tsp baking powder
- ¼ tsp salt
- ¾ tsp ginger
- ¾ tsp cinnamon

##### Wet ingredients:

- ¼ cup + 2 tbsp coconut oil
- ¼ cup cold water

##### Extra:

- 1 tbsp coconut sugar, optional

#### For the Apple Filling:

- 1.25 kg [2.75 lbs] apples (about 6 large apples), peeled and sliced thinly
- 2 tbsp lemon juice
- ¼ cup finely chopped dates
- ¼ cup boiling water
- 1 tbsp tapioca flour
- 1 tsp cinnamon
- ½ tsp ginger
- ¼ tsp sea salt
- 2 tbsp cool water
- ½ tsp vanilla extract or paste

### Instructions

#### To make the Spiced Quinoa Crust and Crumble:

Preheat oven to 180°C (160°C fan-forced, 350°F, gas mark 4).

Grease a round 20cm (8in) removable base tin with coconut oil. Line base with baking paper.

1. Mix all dry ingredients in a medium bowl. Add coconut oil and mix with a fork until crumbly. Add the water, a little at a time, tossing with fork to distribute. The 'crumbs' should hold together when pressed but not form a wet dough.
2. Set aside half a cup of crumbs for the topping. Press remaining mixture evenly across base and about 3cm [1½ inches] up the sides of the tin. Chill in the fridge for 10 minutes. (In the meantime start on the apple filling).
3. Once chilled, bake the pastry base in a preheated oven for 12 minutes or until just golden around the edges. Remove from oven and reserve for filling.

#### To make the Apple Filling:

1. Pour boiling water over dates, steep for 5 minutes for dates to soften. Blend together.
2. Meanwhile, place sliced apples and lemon juice in a pan over medium heat and cook for 5 minutes, stirring once or twice to prevent apples from burning.
3. Add date mixture to the apples and cover pan. Simmer on medium-low heat for 10 minutes, stirring occasionally so that the apples cook evenly. Turn off the heat. Mix together tapioca flour with spices, salt, water and vanilla. Pour over the apples and stir. Set the filling aside to cool.

#### To assemble and bake the Apple Crumble:

1. Transfer apple mixture into warm pie crust and spread evenly around the base.
2. Top with reserved crumble mixture and sprinkle with extra sugar, if using.
3. Return to oven and bake for 20 minutes or until the topping is golden.

#### To serve:

1. Cool the Apple Crumble completely in tin, remove sides and slice to serve.



### About Jennifer Jenner

Jennifer (JJ) is a Sydney-based recipe developer, photographer, editor, writer, designer, runner, yogi, itchy-feet traveller and tea drinker. Food inspires her, she firmly believes healthy should not mean boring and if all else fails a pie makes everything better. There may or may not be a worrisome addiction to travel, cookbooks, brunch and vintage cookware. JJ blogs fresh and inspiring recipes at [84thand3rd.com](http://84thand3rd.com).

