



Extra Easy Gluten-Free Streusel Apple Pie

 **Gluten Free**

READY IN



165 min.

SERVINGS



8

CALORIES



262 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 0.5 cup water
- 21 oz peach pie filling gluten-free canned
- 0.5 cup brown sugar packed
- 0.3 cup butter cold
- 1.3 cups frangelico gluten free
- 1 cup frangelico gluten free

Equipment

- bowl
- oven
- aluminum foil

Directions

- Heat oven to 375°F. In medium bowl, mix Crust ingredients with fork until dough forms. Gather into ball. Press firmly and evenly against bottom and up side of ungreased 9-inch glass pie plate; flute edge.
- Spoon Filling into crust.
- In small bowl, mix 1 cup Bisquick mix and the brown sugar.
- Cut in cold butter until crumbly (streusel will look dry).
- Sprinkle over filling.
- Bake 15 minutes. Cover top of pie with foil; bake 10 to 15 minutes longer or until golden brown. Cool 2 to 3 hours before serving.

Nutrition Facts

PROTEIN 0.37% **FAT 51.11%** **CARBS 48.52%**

Properties

Glycemic Index:12.5, Glycemic Load:0.01, Inflammation Score:-3, Nutrition Score:1.5395652379679%

Nutrients (% of daily need)

Calories: 262.3kcal (13.11%), Fat: 15.42g (23.72%), Saturated Fat: 9.72g (60.77%), Carbohydrates: 32.92g (10.97%), Net Carbohydrates: 32.18g (11.7%), Sugar: 23.62g (26.24%), Cholesterol: 40.67mg (13.56%), Sodium: 161.2mg (7.01%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.25g (0.5%), Vitamin A: 490.59IU (9.81%), Vitamin E: 0.47mg (3.12%), Fiber: 0.74g (2.98%), Copper: 0.05mg (2.49%), Calcium: 19.37mg (1.94%), Iron: 0.32mg (1.76%), Vitamin K: 1.7µg (1.62%), Potassium: 56.32mg (1.61%), Vitamin C: 1.27mg (1.53%), Manganese: 0.03mg (1.44%), Phosphorus: 10.3mg (1.03%)