



Extra Easy Streusel Apple Pie

 Gluten Free

READY IN



165 min.

SERVINGS



8

CALORIES



215 kcal

DESSERT

Ingredients

- 21 oz peach pie filling canned
- 0.5 cup brown sugar packed
- 0.3 cup butter softened
- 3 tablespoons butter cold
- 3 tablespoons water boiling
- 1 cup frangelico
- 1.5 cups frangelico
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1.5 cups frangelico

Equipment

bowl

oven

aluminum foil

Directions

Heat oven to 375F. In medium bowl, mix 1 1/2 cups Bisquick mix and 1/4 cup softened butter with fork until crumbly.

Add boiling water; stir vigorously 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 evenly into crust.

In small bowl, mix 1 cup Bisquick mix and the brown sugar.

Cut in 3 tablespoons 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 **0.35%** FAT **40.66%** CARBS **58.99%**

Properties

Glycemic Index:12.5, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:1.2834782658712%

Nutrients (% of daily need)

Calories: 215.17kcal (10.76%), Fat: 10.09g (15.52%), Saturated Fat: 6.34g (39.65%), Carbohydrates: 32.92g (10.97%), Net Carbohydrates: 32.17g (11.7%), Sugar: 23.61g (26.24%), Cholesterol: 26.54mg (8.85%), Sodium: 118.48mg (5.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.2g (0.39%), Vitamin A: 326.33IU (6.53%), Fiber: 0.74g (2.98%), Copper: 0.05mg (2.41%), Vitamin E: 0.32mg (2.11%), Iron: 0.32mg (1.76%), Calcium: 17.52mg (1.75%), Potassium: 54.74mg (1.56%), Vitamin C: 1.27mg (1.53%), Manganese: 0.03mg (1.44%), Vitamin K: 1.24µg (1.18%)