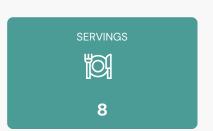


Extra Easy Streusel Apple Pie

Gluten Free







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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Equipment		
	bowl	
	oven	
	aluminum foil	
Directions		
	Heat oven to 375F. In medium bowl, mix 11/2 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%	
TROTEIN 0.0070 TAT 40.0070 CARDO 00.0070		
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: Og (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%)