

PATTY PAN MOCK

APPLE PIE

Pie Filling:

5 to 6 or nice sized **patty pan (scallop) or zucchini squash**
1/4 cup butter
1 tsp vanilla
1/2 cup to 1 cup sugar or sweetener (to taste. I use the full cup because I like things sweet)
2 Tbs **honey** (optional)
Enough water to help to "steam" the squash before adding the other ingredients.

Crisp Topping:

1 cup almond flour
1 cup oatmeal
1 stick melted butter
1/2 cup sugar or sweetener
1 tsp baking powder
Cinnamon and/or Apple Pie Spice to taste

Directions:

Peel, seed and slice the patty pan into slices that look like thin apple slices.

In large frying pan add patty pan and enough water to half way cover the squash, cover and simmer until squash starts to get soft. Add water if needed until the squash starts to get soft. but make sure you leave some water in the pan, about 1/2 cups worth, when squash is soft make the sauce.

Add melted butter, vanilla, sugar or

sweetener and honey (if using) to the pan and continue to cook on low heat until it starts to get browned and bubbly and thickens up. Add more water if the sauce starts to get too thick.

While this is cooking down, mix the almond flour, oatmeal, melted butter, sugar or sweetener, baking powder, and spices until a crumbly mixture forms. Add a little cream or water if you think it's too thick.

Once patty pan is cooked down and soft, and sauce is thickened put in a buttered or cooking sprayed pie pan, then add the crumble mixture on top. Spray with cooking spray and put in a 325 degree oven until bubbly and the crumble mixture on top getting golden.

Serve hot with ice cream or warm/cold with whipped cream topping of choice.



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