



# Zucchini Mock Apple Pie

## Ingredients

6 cups Zucchini (peel, cut lengthwise, remove seeds, sliced ¼” thick)  
1/2 c granulated sugar  
1/3 c brown sugar  
1 ½ tsp cinnamon  
2 tablespoons cornstarch  
Pastry for two-crust Pie

## Directions

1. Preheat Oven to 475 degrees.
2. Cook zucchini slices in boiling water until barely tender, about 2 minutes.
3. Remove from stove and drain well. Make sure that zucchini is well drained before adding sugar mixture or sugar will liquefy and make a river in your pie dish.
4. In a bowl, toss zucchini, with sugars, cinnamon and cornstarch, until well coated.
5. Place pastry in a 9” greased pan, fill with zucchini mix.
6. Top with crust.
7. Bake for 12 minutes, at 475 degrees. Reduce heat to 350 degrees and bake 1 hour and 15 minutes.

## Nutritional Facts

Serving Size 1/8 Pie

Amount Per Serving

Calories	330	Fat Cal:	140	Total Fat	15 g.	Saturated Fat	4 g.
Cholesterol	0 g.	Sodium	250 mg.	Protein	4 g	Total Carbohydrate	46 g.
Dietary Fiber	3 g						

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