

## Maple Shortbread Pie Crust

Perfect for pumpkin or crumble top apple pie!

1/2 cup butter at room temperature

1/4 cup and 6 Tablespoons True Mountain Maple granulated sugar

1 teaspoon cinnamon

1 teaspoon vanilla extract

1 cup Gluten Free Flour (or all purpose flour)

1/3 cup cornstarch

Beat together: butter, maple sugar, cinnamon and vanilla extract until well combined. In a separate bowl sift together flour and cornstarch.

Combine the contents of the two bowls. Press the slightly crumbly mixture into a pie plate (and up the sides of the pie plate as well).

Cover with aluminum foil and pie marbles (we use clean rocks from our rock collection).

Bake at 350F for 15-18 minutes. Let cool for 20 minutes. Remove foil and rocks.

Fill with your favorite pie filling and topping. Bake at 400F for 15 minutes then reduce heat to 350F and bake another 30-40 minutes.