

Family Tree, Food & Stories Podcast, Episode: July 24, 2025

Zucchini Mock Apple Pie and Potato Chip Crust Recipe



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PODCAST

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Mock Apple Pie Using Zucchini

Did you know that zucchini could impersonate an apple? I didn't. When I stumbled upon this Mock Apple Pie recipe, also known as Zapple Pie, by Lori Neverman from [Common Sense Home](#); I had to learn more. So, with Lori's generous blessing (thank you, Lori!), I share this unique twist on an old-fashioned favorite. It's a different way to use up all that extra zucchini growing in your garden, or that's been dumped on your front door by a thoughtful stranger (or neighbor). Leave a zucchini on your neighbor's door day is for real - it's August 8th.

Oh, and if you listened to last week's [podcast episode about potato chips](#), you might consider pairing your Zapple Pie recipe with a chip-made crust - I've included that recipe in this PDF as well.

So, grab your mixing bowls, a fork, a spoonful of fresh vanilla ice cream, and a sense of adventure, because these recipes are one family food story you'll likely be sharing for years to come.

Don't forget to include your story in your own [My Family Tree, Food & Stories Journal](#). It's available on Amazon and by request at your favorite bookstore.



Mock Apple Pie Using Zucchini (AKA Zapple Pie)

This mock apple pie is made with overgrown zucchini or summer squash. It's so close to the real deal that your family may not believe you when you tell them it's zucchini.

Author: Laurie Neverman

Prep Time: 25 minutes

Cook Time: 50 minutes

Total Time: 1 hour 15 minutes

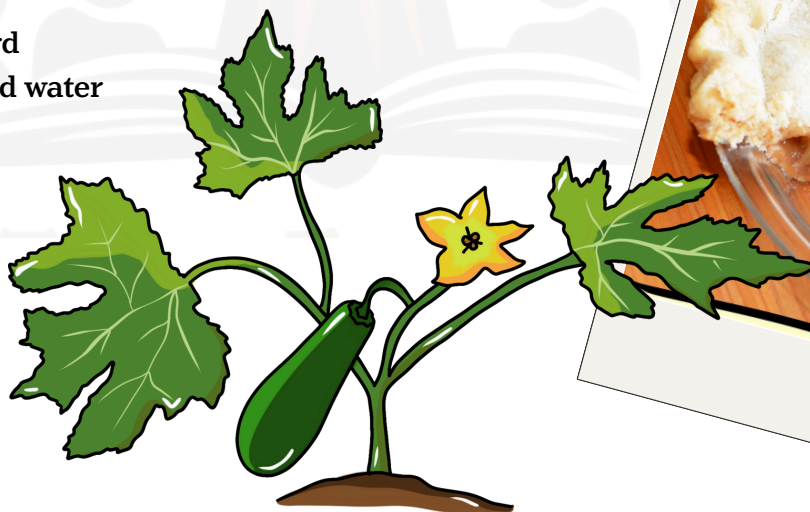
Yield: 6-8 servings

Category: Dessert

INGREDIENTS

Pie Crust: If you want to substitute this pie crust for a potato chip pie crust, go to page # ____

- 2 cups all-purpose flour
- 1 teaspoon salt
- 2/3 cup butter or lard
- 6-7 tablespoons cold water



Mock Apple Pie Using Zucchini: Continued

INGREDIENTS

Filling:

- 6 cups peeled, quartered, cored, and thinly sliced zucchini or summer squash
- 1/2 cup lemon juice
- pinch of salt
- 1/2 cup granulated sugar
- 1/4 cup light or dark brown sugar
- 1 1/2 teaspoons ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 2 tablespoons instant tapioca
- 1 tablespoon granulated sugar, reserved until the end of baking

Instructions:

1. Prepare pie dough by mixing together flour and salt. Cut in fat using a food processor or pie blender until mixture resembles coarse crumbs. Gently sprinkle water over the flour mixture and stir until the dough forms a cohesive shape (holds its shape). Do not overmix.
2. Flatten the crust into two disks and refrigerate.
3. If you haven't already done so, fillet your zucchini. Slices should be about 1/8 – 1/4 inch thick.
4. Combine the zucchini, lemon juice, and salt in a medium saucepan. Bring to a boil. Reduce the heat and cook, stirring occasionally, until the zucchini starts to soften, about 5 minutes.
5. Add the sugar, cinnamon, nutmeg, and ginger, and simmer for an additional 5 minutes.
6. Remove zucchini from the heat. Stir in tapioca and let stand for 15 minutes.
7. Preheat oven to 425°F and place a rack in the lower third of the oven.
8. While the zucchini is resting, roll out the pie crust. I prefer to roll out my pie crust on lightly floured wax paper so it is easier to move around. Place bottom crust in 9 9-inch pie plate. Cut small slits in the top crust for steam to escape (or wait to cut slits until after the crust is on the pie).
9. Spoon zucchini filling into the bottom crust. Place the top crust and crimp the edges to seal. If you didn't cut slits earlier, cut them now.
10. Place the pie on a rack in the lower third of the oven. Use a pie drip pan and a pie crust shield if desired. Bake for 20 minutes.
11. Reduce the heat to 350°F and bake for an additional 30 minutes. Sprinkle the top of the pie with the reserved sugar. Bake for 10 to 15 minutes, or until the crust is golden and the juices are bubbling through the slits, for a longer time if necessary.
12. Remove pie from oven and cool on a wire rack.

The recipe for a potato chip bottom pie crust follows on the next page.

Potato Chip Pie Crust #1

On this page and the next are two recipes for potato chip pie crust. The first (on this page) is more like a graham cracker-type pie crust that you might make for a lemon meringue pie or a cheesecake. The other is a sweet-savory style and resembles a more traditional type of pie crust. Try them both with your Zapple or real traditional apple pie, and let us know how you like the way your pies turned out. You can send us a note here on the [Family Tree Food & Stories Podcast page](#), where it says “[Contact](#).”

Potato Chip Pie Crust

This crust recipe is a bit salty. If you want less salt in your crust, we suggest finding a low-sodium potato chip or making your own without any salt at all.

Ingredients:

- 5 Cups Potato Chips
- $\frac{1}{4}$ Cup granulated sugar (you might also want to try coconut sugar for a milder more subtle nutty flavor)
- $\frac{1}{3}$ Cup unsalted butter, melted

Directions:

1. Preheat oven to 350°F.
2. In a food processor, pulse 5 Cups of Potato Chips until they are finely crushed into crumbs. Add sugar and pulse to combine. Add melted butter and pulse to combine. Press the mixture into the bottom and sides of a 9-inch pie plate.
3. Bake for 10 to 12 minutes or until golden brown and crisp. Let cool completely.
4. Fill the baked pie crust with your desired pie filling (such as Zapple or another filling) and bake according to the pie recipe instructions.

*For more, listen to the award-winning podcast
Family Tree Food & Stories at
<https://podcast.familytreefoodstories.com/>*



Potato Chip Pie Crust #2

Below is a recipe for another type of potato chip pie crust. This one is sweet and savory. Try adding spices like cinnamon or nutmeg to enhance the flavor of your pie filling. If you do add an extra spice to this pie crust recipe, ensure that the flavor of that spice complements your filling. Example: Apple goes well with cinnamon and nutmeg. To add a little more savory zing, try adding a bit of black pepper to your pie crust. This would be a nice addition if you use this crust recipe with a chicken pot pie. However, remember this crust has a bit of sweetness to it, too.

When you make this recipe for friends and family, please send us a photo and share your story. You can contact us at the [Family Tree Food & Stories Podcast page](#), where it says “[Contact](#).”

And don't forget to add your recipe and story to your My Family Tree Food & Stories Journal. It's available on Amazon, or you can order it through your favorite bookstore.

Potato Chip Pie Crust: Sweet and Savory

INGREDIENTS

- 1/2 Cup Milk
- 1/4 Cup Sweetened Condensed Milk (you can use low-fat if you're counting calories)
- 1 Egg (make sure your egg is at room temperature. You'll likely need to set it out on the counter a few hours before making this recipe to ensure it reaches the correct temperature, which means it won't be cold.
- 2 Cups of Potato Chips - if you want to test a flavored potato chip, go ahead and be creative!

DIRECTIONS

1. Mix milk, sweetened condensed milk, egg, and butter in a bowl.
2. Pour the mixture over the potato chips and toss them periodically over the span of five minutes, allowing the chips time to absorb some of the liquid.
3. Spray the bottom of a 9-inch pie pan with a non-stick cooking spray.
4. Remove the chips from the liquid and line the pan with them, extending up the sides of the pan.
5. Fill the pie with whatever pie filling you plan to use and bake according to the instructions for that pie recipe.



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