

Vegan Apple Pie



Ingredients:

- 9 cooking apples(Granny Smith, McIntosh, Golden Delicious), peeled, cored, and cut into 1/2-inch slices
- 2/3 cup vegan granulated sugar, plus 1 tablespoon for decoration
- 2 tablespoons lemon juice
- 3 tablespoons all-purpose flour
- 1 teaspoon cinnamon, ground*
- 1/2 teaspoon nutmeg, ground*
- 1/4 teaspoon all spice*
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 4 tablespoons unrefined virgin coconut oil
- 2 vegan pie crusts (see Vegan Pie Crust recipe)
- 2 tablespoons unsweetened almond milk

**May substitute 1 teaspoon apple-pie spice*

Directions:

1. Place apples in a large bowl. Add lemon juice and toss.
2. Over medium heat, melt coconut oil.
3. Add the apples to the melted coconut oil and cook until apples are soft, but not mushy. Add the flour, spices and salt to the pan.
4. Remove the apple mixture from the heat and allow to cool while you prepare the pie crust. Pre heat oven to 375 degrees F.
5. Place the cooled apples into a deep dish pie crust. Top the apples with a second pie crust. Crimp the edges of the top and bottom crust using a fork. Brush the top and edges of the crust with the almond milk.
6. Use a knife to make some small openings in the top pie crust to allow steam out. Sprinkle remaining sugar on top for decoration.
7. Bake the pie for 1 hour 20 minutes, or until pie is golden brown.
8. Allow the pie to rest until filling is cooled, about 3 hours, before serving.
9. Refrigerate unused portions.

Makes 8-10 servings



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