

Vegan Apple Crumb Pie

By: Madison Margaret



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Ingredients:

(For Pie filling)

6 apples (I used honey crisp this time)

9" dough pie crust (not graham)

One half of a lemon, squeezed

1/2 tbsp of agave

1/2 cup of raw sugar

1/4 cup of brown sugar

1 tbsp of all purpose flour (substitute with any other flour)

1 tsp of vanilla extract

1 tsp of cinnamon

1/4 tsp of apple pie seasoning

(For crumb topping)

1 cup of all purpose flour (substitute with any other flour)

1/2 cup of brown sugar

1/2 cup of raw sugar

1/4 tsp of salt

1/2 tsp of cinnamon

1/2 cup of cold vegan butter (I used miyoko's brand) cut into small cubs

Materials:

Wooden cutting board

Knife

Lemon squeezer

Measuring cups & tsp/tbsp

Two large mixing bowls

Food safe gloves, sanitary and hypoallergenic

Start by preheating your oven to 375 degrees F. Rinse all of your apples & lemon thoroughly. Carefully slice each apple into thin, even slices. Keep tossing the slices into one of the large mixing bowls. Once you finish slicing all your apples, squeeze half of the lemon into the bowl of apples, careful to not pour in any pits. Pour a tbsp of agave into the bowl too, then give a gentle mix. Add the remaining ingredients for your pie filling, then gently stir. In a separate large bowl mix the crumb topping ingredients together, do this while wearing gloves and gently crumbling the ingredients together. You'll know the crumb topping is mixed fully when it appears and feels to be like wet sand. Keep your gloves on and gently lay out the apple slices layer by layer in the pie pan. Be sure to lay them out evenly across the entire pie, then top with the whole bowl of crumbs. It will seem like a very large, overfilled pie but it will shrink once it's baked. Pop the pie in the oven with a cookie tray on the rack underneath the pie. Bake for at least 60-70 minutes. Once cooked fully and browned, remove from the oven and let cool on the counter. Enjoy chilled or warm with a scoop of vegan vanilla ice cream. This recipe was experimental, as I created my own recipe inspired by other apple pie recipes. Although I was worried about how the pie would come out, it was a delicious and successful recipe.