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Banana Streusel Pie

Banana and streusel? It's an unusual combination, and it works.

1 vegan pie crust (homemade or prepared; we used a Wholly Natural frozen pie crust from a natural foods store)

Filling:

¼ cup sugar
½ tsp. cinnamon
2 tsp. cornstarch
½ cup pineapple juice
2 Tbs. lemon juice
2 tsp. grated lemon peel
3 medium bananas, sliced

Streusel topping:

½ cup flour
½ cup brown sugar
1/3 cup almonds, finely chopped
1 tsp. cinnamon
¼ cup vegan margarine

1. Prepare the pie crust; set aside. Preheat oven to 375°.
2. In a medium saucepan, combine and heat the sugar, cinnamon, cornstarch, pineapple juice, lemon juice, and lemon peel. Bring to a boil, stirring constantly. Reduce heat and continue to stir for 2 minutes. The mixture will gradually thicken. Remove from heat; add banana slices. Pour filling into prepared pie crust.
3. Prepare the streusel. Combine topping ingredients in a medium bowl until mixture is crumbly. Sprinkle over banana filling. Bake for approximately 35 minutes or until topping is nicely browned and filling is bubbly.