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Vegan Apple Pie

If you have one of those little gadgets that can peel, slice, and core apples in just a few seconds, this recipe is a good reason to bring it out and use it. This recipe contains no dairy products or refined sugar. You can make a homemade crust if you wish, or save time with a prepared crust (be sure to read the ingredients label because some crusts are made with lard).

2 Tbs. flour
1 tsp. cinnamon
Dash of ground nutmeg
1 Tbs. lemon juice
3/4 cup agave nectar
7-8 medium apples
2 prepared vegan pie crusts

1. In a small bowl, mix flour, cinnamon and nutmeg. Set aside. Place one pie crust in pan on a cookie sheet covered with aluminum foil. Set aside the other crust on waxed paper.
2. Peel, core, and slice apples, and place in a large bowl. Toss with lemon juice. Pour agave nectar over apples and mix well. Sprinkle flour & spice mixture over apples and mix again.
3. Turn apples into pie crust (apples will mound up in the center). Place the other crust atop apples, crimp edges of crust, and trim excess. Cut a few slits in top crust for steam to escape. Bake at 375° for 55-60 minutes.