

Lori's Apple Pie

Crust

3 C Raw walnuts, hazelnuts, or almonds in any combination, soaked 8-12 hours and rinsed (I used walnuts and some pecans)

1 1/2 C Raisins or pitted dates, rinsed (I used raisins)

Sprinkle of unrefined salt

Chop nuts in food processor fitted with 'S' blade. Add fruit and salt and blend to a sticky dough. Press into a 9-10 inch non-metal pie plate. (For a drier crust, dehydrate in a dehydrator or warm oven for 2- 4 hours before adding the filling.)

Filling

6 Large, good-tasting apples (I used 3 huge Fuji's)

1/2 C dried figs, chopped

Juice of 1 lemon (I used only a little lemon)

1/4 C Raw honey or agave nectar, or to taste (I used just a tad of raw honey)

1/4 C pumpkin pie spice (I sprinkled amply: cardamom, cinnamon, cloves and nutmeg—next time I think I would skip the cloves!)

Sprinkle unrefined salt.

Core and cut four (I used 2 here) of the apples into small, thin slices. Food processor slicing blade may be used. Place in crust. Core and chop remaining 2 apples (I used 1 here) and process with 'S' blade along with rest of ingredients. Blend to thick slurry. Pour over apples in crust. Place in food dehydrator for 4-8 hours to warm and soften.