



Classic Vegan Apple Pie

Description

This homemade vegan apple pie features a buttery, flaky crust and a warmly spiced apple filling. Made with simple, wholesome ingredients, this pie is perfect for the holidays or any time you crave a comforting dessert!

Ingredients:

For the Crust:

- 2 ½ cups all-purpose flour (or a gluten-free blend)
- 1 cup vegan butter (cold, cubed)
- 1 tablespoon sugar
- ½ teaspoon salt
- 6-8 tablespoons ice water

For the Filling:

- 6-7 medium apples (Granny Smith or Honeycrisp), peeled and sliced
- ½ cup coconut sugar or brown sugar
- 2 tablespoons maple syrup
- 1 tablespoon lemon juice
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon salt
- 3 tablespoons cornstarch or arrowroot powder
- 1 teaspoon vanilla extract

For Brushing:

- 2 tablespoons non-dairy milk
- 1 tablespoon maple syrup

Instructions:

1. **Prepare the Crust:** In a large bowl, mix flour, sugar, and salt. Add cold vegan butter and cut it into the flour using a pastry cutter or fork until the mixture resembles coarse crumbs. Slowly add ice water, one tablespoon at a time, until the dough holds together. Divide into two discs, wrap in plastic, and chill for at least 30 minutes.
2. **Make the Filling:** In a large bowl, toss sliced apples with sugar, maple syrup, lemon juice, cinnamon, nutmeg, salt, cornstarch, and vanilla extract. Set aside to allow the flavors to meld.
3. **Roll Out the Dough:** Preheat oven to 375°F (190°C). Roll out one dough disc on a floured surface and fit it into a 9-inch pie pan. Trim any excess.

4. **Assemble the Pie:** Pour the apple filling into the crust, ensuring an even layer. Roll out the second dough disc and place it over the filling. Seal the edges by crimping with a fork or your fingers. Cut small slits in the top to allow steam to escape.
5. **Brush & Bake:** Mix non-dairy milk and maple syrup for a golden crust. Brush it over the top, then bake for 50 minutes or until the crust is golden brown and the apples are tender.
6. **Cool & Serve:** Let the pie cool for at least 2 hours before slicing to allow the filling to set.