

Apple Pie

Prep Time: 20 Min Total Time: 20 Min
Serves 8

CRUST

- 2 cups Pecans
- 1 cup Walnuts
- ¾ cup Pitted & Packed Medjool Dates

FILLING

- 2 cups Raspberries
- 6 Medium Sized Apples, separated
- ½ cup Pitted & Packed Medjool Dates
- ¼ cup Raisins
- 2 tsp. Cinnamon

CRUST

- 1 In a food processor, combine all ingredients until they become crumbly.
- 2 Press half of the mixture into a 9" pie plate.

FILLING

- 1 Sprinkle the raspberries over the pie crust.
- 2 Peel and core all apples.
- 3 In a food processor, puree 2 of the apples, and remaining ingredients, until smooth.
- 4 Pour this mixture into a bowl.
- 5 Chop the other 4 apples into large chunks and then process into small chunks in a food processor, making sure NOT to puree it into applesauce!
- 6 Add apples to the puree.
- 7 Spread this filling into the pie crust over the raspberries.
- 8 Top with the remaining pie crust, sprinkling it over the top like crumble.

Notes

For those who need the visual to understand this recipe more easily you can find a video of the instructions at the following website.

http://www.rawfor30days.com/raw_apple_pie.html

team victory / spray it away <http://sprayitaway.ca/>