

# Caramel Apple Pie (vegan)



## Ingredients:

- 1 can apple juice concentrate – frozen
- 2 Tbsp. corn starch
- 1 tsp. cinnamon
- 7 cups apples – fresh, peeled & sliced

## STREUSEL TOPPING:

- 3/4 cup all-purpose flour
- 1/4 cup brown sugar
- 6 Tbsp. soy margarine - cold
- pinch salt
- 1 1/2 cup pecans – coarsely chopped

Caramel Topping – See recipe

Bottom Crust – See recipe

## Directions

For the streusel topping, combine the flour, sugar, and salt in a mixing bowl. Cut the margarine into 1/2-inch pieces, and add to the flour mixture. Using pastry blender cut in the butter until mixture is crumbly, and butter is pea size. Add pecans. Set aside.

**In a medium sauce pan:** pour cold apple juice concentrate and corn starch. Mix with wire whisk until blended. Over medium heat: cook until thickened. Remove from heat and add cinnamon. Set aside. Peel and slice apples and place in mixing bowl. Pour cooked apple juice concentrate mixture over apples and mix well. Pour into 9 inch pie plate with pastry crust. Flute edges of crust. Add streusel mixture over top. Drizzle with caramel and cover edges of pie crust with aluminum foil or pie crust protector. Bake at 400 for 15 minutes, then turn temperature down to 350 and bake for an additional 40-45 minutes or until golden and bubbly. (Apples will be tender when toothpick inserted.)

## CARAMEL TOPPING

### Ingredients:

- 1 can regular coconut milk  
(drain water from can)
- 1 cup dark brown sugar
- 1 tsp. vanilla
- pinch salt

## Directions

In a medium sauce pan, combine coconut milk (drained) and sugar. Cook over medium heat for 20-25 maintaining a full rolling boil. Stir with a wire whisk as necessary. Remove from heat – stir in vanilla and salt. Pour into a 9x13 inch pan to cool.

## CRUST

### Ingredients:

- 1 1/4 cup flour
- 1/2 tsp. salt
- 1/3 cup canola oil
- 3 Tbsp. soy milk

## Directions

In a small bowl, mix the flour and salt together. In a small container, mix oil and milk together with fork until well blended. Pour liquid mixture into flour mixture and stir with fork until all flour is absorbed and forms a ball. (add small amount of additional flour if needed to form ball- should not be sticky) Roll out into round crust, and place in pie plate.

**Yields:** 1, 9” pie crust or 2 small pie crusts.

*This works best to make only one recipe at a time, so I don't recommend doubling the recipe. Also, when measuring the flour, be sure to spoon it in the measuring cup and level off with a knife. This is a no-fail recipe-when you follow the directions exactly!*