

Raw Apple Pie

1 apple peeled and cored
1 cup dates
1 orange peeled and seeded
1 ½ tsp. Cinnamon

Puree apple and orange in a blender. Add the dates and cinnamon. Blend until smooth. Slice 4 or 5 Granny Smith apples or another tart apple very thin. Use a mandolin slicer for best results. In a large bowl mix the sliced apples with the pureed mixture.

Crust:

1 cup coconut
1 cup pecans
1 cup pitted dates
1 ½ tsp. cinnamon
2 Tbsp. almond butter

Add all ingredients to a food processor and process until finely ground. Press the mixture into a pie plate. Pour the apple mixture into the crust. Top with round apple slices with a walnut or pecan in the middle.

Recipe by Jo Francks