

## BYE BYE REAL APPLE PIE (from How We All Went Raw)

Prepare Universal Pie Crust:

In a food processor using the S blade, add:

- 2 c. hazelnuts or almonds (soak overnight) but I use pecans (rinsed and drained)
- 2 c. dates, pitted (presoak in 3 c. water for 10 min. before putting in processor; discard or drink water)

Filling:

In a gallon size zip-lock bag add:

- 5 gala apples, peeled, cored and sliced as thin as possible
- ½ c. raisins
- 1 T. cinnamon
- 2 T. raw honey
- 1 t. allspice

With bag closed, massage ingredients for about 5 min. or until apples begin to break down. Pour contents into pie crust and serve. (I like to chill mine for about an hour before serving.)