

Maple Miso Vegan Crabapple Pie

Ingredients

For the Crust:

- 2 ½ cups all-purpose flour
- ½ tsp. salt
- 1 tablespoon sugar
- 1 cup unsalted vegan butter
- Cold water, as needed

For the Filling

- 4-6 cups crab apples, chopped
- ½ cup maple syrup
- ½ cup brown sugar
- 2 tbsp. light miso paste
- 1 tbsp. cornstarch
- ½ tsp. cinnamon

Steps

1. Start by making the crust. Add a cup and a half of flour to your food processor, along with the salt and sugar. Pulse to combine. Cut the vegan butter into pieces, and add to the food processor. Process into a smooth paste. Add the remaining cup of flour and pulse a few times to incorporate (do not process as much as you had with the previous batch of flour). Transfer to a mixing bowl, and sprinkle with 3 tablespoons of water. Use a silicone spatula to press the water into the dough, adding more water a tablespoon at a time if needed. The dough is ready when you are able to take a small handful, push together, and it sticks. Divide the dough into two even pieces, shape them into round discs, cover in plastic wrap, and place in the fridge for at least an hour.

2. In a large mixing bowl, add the maple syrup, brown sugar, miso, cornstarch and cinnamon. Mix well to break up the miso paste. Chop your apples, removing the cores. I found it easiest to cut off one side from the core, rotate 90 degrees, and cut again, repeating to cut off all four sides. I cut larger pieces in half. Put the apples in the mixing bowl with the rest of the filling ingredients, and fold so all the apples are coated.

3. Preheat the oven 400°F (200°C). Take your pie crust from the fridge. On a lightly



floured counter, roll out your pie crust to cover the bottom and sides of a 9-inch pie dish. Place the crust into the dish, and return it to the fridge while you prepare the top crust. Roll the second pie crust about the same size as the first. To make a lattice top, cut the crust into evenly sized strips. Remove the pie crust from the fridge, and fill with the apple filling. Place half the strips across the top of the filling, spacing them evenly so there are gaps in between. Fold every other strip back about halfway, and place a strip down the middle of the pie perpendicular to the original strips. Fold the first strips back, and fold over the other strips. Place a second strip perpendicular next to the first one. Repeat, alternating which strips you fold back, until you've reached the edge. Go back and do the same process on the other side, so that you've covered the pie in lattice. Neaten the edges, and into the oven we go.

4. Place your pie in the preheated oven, using a little foil to cover the edges to prevent burning. After 20 minutes, reduce the temperature in the oven to 350°F (175°C) and take away your foil edge protection. Bake for another 30-40 minutes, until the crust is golden and the filling is bubbly. Remove from the oven and let cool fully before serving.