

Pear Crumble Pie

Pie filling Ingredients:

- 5 ripe Bartlett pears peeled and sliced
- 1/3 c. organic cane sugar
- 1 T. fresh lemon juice
- ¼ c. white spelt flour
- Pinch of salt and pinch of cardamom

Ingredients for crumble topping:

- ¼ c. quick oats
- ¼ c. whole grain spelt flour
- ¼ c. chopped pecans, scant
- 2 T. coconut sugar
- 1 T. vegan margarine

Directions

1. Mix all ingredients for pie filling *(see notes **before** filling pie crust) and place in prepared pie crust.
2. Mix crumble topping ingredients and spread evenly over filling. *(see notes about covering pie)
3. Bake at 400° for 40 minutes. *(see notes about baking on tray)

*Notes

- **Completely cover pie with a piece of parchment paper or foil (loosely) when baking so the topping or crust doesn't get too brown.**
- **Rub 1 t. of corn starch on bottom of pie crust before filling to prevent a soggy crust.**
- **Bake on a baking tray to help prevent a soggy crust.**
- **Serve with vegan ice cream and date caramel sauce and baked crumbles.**
- **To make baked crumbles, place topping ingredients on parchment lined tray and bake at 300° for 7 minutes. Let cool, it will harden as it cools.**
- **To make instant easy date caramel sauce, blenderize 1 c. softened dates, 2 T. cashew butter (make-your-own at Winco), ½ t. vanilla, ½ t. molasses, a pinch of salt, a drizzle of honey and light coconut milk (about ½ can or more) to desired consistency!**