



Recipe Details

Recipe Name - Mom's Delicious WFPB Peach Pie

Recipe Steps -

Ingredients

For pie

- 12 to 15 peaches, sliced
- 10 dates
- 1/2 cup coconut water
- 1 tsp vanilla bean powder (can substitute extract)
- 1 1/2 tsp cinnamon
- 2 Tbsp tapioca flour

For the bottom crust and top crumble

- 2 cups oat groats (can use steel-cut oats or rolled oats)
- 8 dates
- 1/2 cup coconut water

Instructions

1. If using oat groats or steel-cut oats, blend them first in a bullet or blender, just to break them up a bit, you do not want them to become flour, just a bit looser. If using rolled oats, pre-blending is not needed!
2. Blend all crust/crumble ingredients together in a bullet or blender
3. Spread half the crust/crumble mixture on the bottom of a pie plate, press down on the bottom and halfway up the sides, and reserve the second half for the top of the pie
4. Clean peaches well and slice, place sliced in a large bowl
5. Add cinnamon, vanilla, and tapioca flour to peaches, and incorporate well
6. Place 10 dates and 1/2 cup coconut water (can use plain water if desired) into a bullet or blender and blend well
7. Place date paste into peach mixture and incorporate well
8. Place peach mixture in your prepared pie dish
9. Crumble the remaining crust/crumble ingredients on top of the peaches
10. Bake at 425 degrees for 10 minutes, reduce heat to 325 degrees, and bake for an additional 1 hour 25 minutes (these temps are for a convection oven, if you have a standard oven increase heat by 25 degrees). After the pie is baked, turn the oven off and let the pie sit in the oven for 30 minutes to 1 hour. For the raw version - place small pies in a dehydrator and dehydrate them at 115 degrees for 12+ hours
11. Enjoy!

