

## New Mexican Green Chile Apple Pie



This delicious pie with a New Mexican twist goes great served with your favorite vegan ice cream or banana nice cream.

If you simmer one cup of coconut sugar with one can of coconut milk on low heat, you can make a vegan caramel to drizzle over your pie.

Recipe by Mariela Rodriguez

10-15 medjool dates  
 2 Tbsp nut butter of your choice  
 2 Tbsp coconut butter/oil  
 2 ripe bananas  
 1 cup cashews (raw, unsalted)  
 1 cup all purpose flour  
 Pinch of sea salt and cinnamon  
 4-6 apples, shredded  
 1 can chopped green chiles  
 ¼ cup pecans or piñon nuts  
 Dash of cinnamon and nutmeg

1. Prepare pie crust: In a blender, process the cashews for about 30 seconds to make cashew flour. Add the bananas and blend again until creamy. Pour the mixture into a large bowl and mix in flour, sea salt, and cinnamon until it has the consistency of a ball of dough. On parchment paper, roll the dough out to place in pie mold. Bake at 350° for 15 minutes.
2. Prepare creamy pie filling “caramel”: combine dates, nut butter, and coconut oil in blender and blend well until creamy smooth. You may want to carefully add somewhere between ½ - 1 cup of water to help blender go and achieve desired consistency.
3. Assemble the pie: In a large bowl, combine apples, creamy pie filling, green chile, spices, and pecans or piñons and mix well. Pour into pie crust and bake for about 25 minutes.