

# VEGAN "CHEESECAKE" PIE WITH RED WINE SOAKED APPLES

*yield: one large pie*

a creamy, tangy, cheesecake filling topped with warm, red wine-soaked apples. you'd never know it's vegan.

## FOR THE GRAHAM CRACKER CRUST

1. 2 cups graham cracker crumbs (from about 14 crackers)
2. 3 tablespoons sugar
3. 6 tablespoons earth balance, melted

## FOR THE VEGAN "CHEESECAKE" FILLING

1. 2 1/2 cups raw cashews
2. 1/3 cup coconut oil, melted
3. 1/2 cup lemon juice
4. 1/2 cup maple syrup
5. 6 tablespoons water
6. 1 tablespoon vanilla extract

## FOR THE RED WINE-SOAKED APPLES

1. 1 1/2 cups red wine
2. 6 tablespoons sugar
3. 1/4 teaspoon cinnamon
4. 1/4 teaspoon salt
5. zest of 1 orange
6. 4 granny smith apples, peeled, cored, and thinly sliced

## FIRST, MAKE THE GRAHAM CRACKER CRUST

1. preheat the oven to 300°f and lightly grease a large pie dish.
2. combine the graham crackers, sugar, and earth balance. press the mixture into the pie dish, pushing it into the bottom and up the sides. you can try to make it as smooth as possible, but it doesn't really matter.
3. bake the crust for 15-20 minutes, until it is slightly golden. take it out of the oven and let it cool completely before adding the filling.

## THEN, TOP IT WITH THE VEGAN "CHEESECAKE" FILLING

1. put the cashews in a bowl, cover them with water, and let them soak for at least 4 hours (preferably overnight).
2. after soaking the cashews, take them out of the water and put them in a blender. add the coconut oil, lemon juice, maple syrup, water, and vanilla, and blend everything to combine. you want it to be really smooth - for me, it helped to blend the mixture in batches.
3. pour the mixture into the cooled graham cracker crust, cover it with plastic wrap, and put it in the fridge until it is fully chilled (probably a few hours).

## THEN, COVER IT ALL WITH THE RED WINE-SOAKED APPLES

1. combine the wine, sugar, cinnamon, salt, and orange zest in a medium saucepan. cook the mixture over medium heat until it comes to a boil, then lower the heat to low to maintain a simmer. add the apples and cook, stirring occasionally, until the wine has reduced and thickened, about 25-30 minutes.
2. let the apples cool completely before using a slotted spoon to lift them out of the wine and put them on top of the pie. keep the pie in the fridge until you are ready to serve it.