STRAWBERRY PIE RECIPE

I love this best ever homemade Pie that you can enjoy as a healthy dessert or as side dish with Custard or fruit Ice Cream. This Pie is dairy free with no Eggs. The Crust is made with Chia Seeds and is super yummy and the filling is packed with nutritious Strawberry Mint Filling sweetened with Maple Syrup in a flaky dairy free nourishing crust.

It's the perfect dessert to satisfy your craving in a healthy way and a simple Pie that you can easily make at home. This Dinner Party and family gathering rich Pie is a stunning sweet Pie for everyone that can be enjoyed for any occasion.

INGREDIENTS FOR THE FILLING

4 cups of fresh strawberries

1/2 cup of freshly squeezed orange juice

2-3 tablespoons of cornstarch

1/4 cup of mint leaves

2 tablespoons of maple syrup

2 teaspoons of vanilla extract

PIE CRUST

1 cup of ground almonds

 1 and 1/2 cups of all-purpose flour

2 tablespoons of coconut sugar

1/2 cup of chilled vegan butter

1/4 teaspoon of ground cinnamon

1/4 teaspoon of salt

 6 tablespoons of cold-water

TOPPING

Plant based yogurt and strawberries.

INSTRUCTIONS

Pie Crust:

1. *Combine the dry ingredients together.*
2. *Transfer the mixed dry ingredients to a food processor or you can still mix with your hands.*
3. *Feel the texture and add water gradually starting from just 1 tablespoon.*
4. *Roll out the Dough and fit it comfortably in your Pie Plate or Pie Pan.*
5. *Bake it partially in a preheated Oven (**350° F**) for **10 minutes***

Filling;

1.Combine the chopped strawberries with Cornstarch, Maple Syrup, orange juice, vanilla extract and chopped mint Leaves.

2.Pour the mixture into the partially baked pie shell.

3.Bake it in a preheated Oven-350° F for 35-40 minutes (Baking time varies, so keep eye on your pie and adjust baking time accordingly)

4. Let pie cool completely at room temperature before serving.