

Vegan Cherry Pie

My favorite pie crust recipe uses 12 Tbsp. of butter plus 4 Tsp. of Crisco which is 1 cup of fat. This pie crust uses 18 Tbsp. of coconut oil so the amount of fat is about the same, it just isn't dairy. It doesn't use vodka, so it has to be rolled out between sheets of parchment paper. I use canned pie filling when tart cherries are out of season. Refer to the cherry pie recipe when using fresh tart cherries.



Ingredients:

- 3 cups flour
- 3 Tbsp. sugar (divided)
- 1 tsp. salt
- 1 cup + 2 Tbsp. coconut oil
- 1/2 cup ice water
- 2-20 oz. cans of tart cherry pie filling
- 3 Tbsp. milk

Equipment:

- Food processor
- Parchment paper
- 9-inch pie plate
- Pastry brush

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| ☑ | Directions | Time (min) | |
|---|--|------------|--------------|
| | Preheat oven to 400 degrees | | |
| | In a food processor, combine 1 1/2 cups flour, 2 Tbsp. sugar, and 1 tsp. salt. Pulse a few times. | 1 | 15 |
| | Add 1 cup + 2 Tbsp. coconut oil in small pieces. Pulse until sticky and dough just begins to clump, 12-15 pulses. | 3 | |
| | Scrape bowl of processor. Add 1 1/2 cups flour. Pulse 3 to 6 times to blend. | 2 | |
| | Transfer dough to a large bowl | 1 | |
| | Sprinkle 1/2 cup ice water over dough. Use a spatula to press water into the dough. Do not over-mix. | 2 | |
| | Divide dough into two pieces 60/40 | 1 | |
| | Roll larger dough between sheets of parchment paper into a 12-inch circle | 2 | |
| | Transfer dough to a 9-inch pie plate. Trim dough to leave 1-inch extra | 2 | |
| | Fill pie dough with 2 cans of pie filling | 1 | |
| | Roll out smaller dough between sheets of parchment paper. Cut into 3/4" strips. Arrange in a lattice on top of the pie | 5 | |
| | Brush surface of the pie with milk. Sprinkle with 1 Tbsp. sugar | 2 | |
| | Bake until crust is light brown | 25 | |
| | Reduce temperature to 350 degrees. Place a drip pan below the pie. Bake until golden brown | 25 | |
| | Total | | 1 hr. 13 min |

Preston 2020