



NO BAKE STRAWBERRY VEGAN PIE

ADAPTED FROM FATFREEVEGAN.COM

This no-oil, no-bake crust can be a little difficult to get out of the pan, so consider lightly oiling the pan with [Vegeline](#) first or dust lightly with oat flour or crushed nuts

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| ½ cup raw cashews | 1 T ground chia seeds |
| 10 dates, pitted & chopped | 1 t grated lemon rind** |
| 1 cup old fashioned oats | 1 vanilla bean (or 1 t vanilla extract) |
| ¼ cup shredded coconut (unsweetened) | ½ cup apple juice |
| 2-3 T apple juice | 2 t Agar Powder (available from health food stores) |
| 1 454g pkg medium firm silken tofu* | Sweetener like Xagave , stevia etc to taste |
| 2 dates, pitted & chopped | 1 ½ cups strawberries, stemmed & sliced |
| 3 T lemon juice | |

**I used regular medium firm tofu, but a flavoured tofu (peach, coconut etc) may make a sweeter tasting filling and add more fruity flavour*

*** For a more lemony flavour, I used 2 T of lemon rind*

Before you begin: Place the cashews in a small bowl and add water to cover them by about 1 inch. Set aside to soak for at least 2 hours, or overnight in the refrigerator.

Crust: Place the 10 chopped dates, oats and coconut in the [Bosch Food Processor](#) attachment fitted with the metal chopping blade. Process until mixture is crumbly. While the processor is running, add 2 T of apple juice. Continue to process until the mixture begins to adhere together. If required, add more juice a teaspoon at a time, but be careful not to add too much. You want it to be sticky, but not wet. Press into the bottom of an 8" pie pan and up the sides about 1". Set aside.

Filling: Drain the cashews and place them in the Bosch Blender attachment. Add the tofu, 2 dates, lemon juice, chia seeds and lemon rind. Split the vanilla beans lengthwise, scoop out the seeds and add them to the blender (or pour in the extract). Blend on high speed until completely smooth, stopping and scraping down the sides of the blender if necessary. Now is the time to taste the filling and add your sweetener according to your taste. Leave the mixture in the blender and continue on to the next step.

Heat the ½ cup of apple juice in a small pan. As it is heating, sprinkle in the agar powder. Stir and heat until the agar dissolves, cook for one minute (the powder will begin to thicken the juice). Pour this mixture into the blender. With the top on the blender, blend at high speed until well mixed (scrape down the sides if necessary). Pour this mixture into the prepared crust and refrigerate to set (about 20 minutes).

Top with sliced strawberries before serving. If sugar-free is not an issue to you, you may use a strawberry glaze instead.