

Olive oil pie crust



SOURCE
Vegan Pie in the Sky



SERVINGS
makes one 9-inch top and bottom crust
+ one 6-8-inch top or bottom



TIME
30 minutes



DIFFICULTY
medium

INGREDIENTS

- $\frac{2}{3}$ cup olive oil, partially frozen (see step 1)
- $2\frac{1}{2}$ cups unbleached all-purpose flour
- $\frac{3}{4}$ tsp salt
- 4 to 8 Tbsp ice water
- 1 Tbsp apple cider vinegar

PREPARATION

1. About 2 hours before beginning the recipe, place the olive oil in a plastic container; for best results use a thin light container (Ziploc containers work well). Freeze until it's opaque and congealed but still somewhat soft, like the consistency of slightly melted sorbet. If it's over-frozen, that's ok, just let it thaw a bit so that you can work with it.
2. In a large mixing bowl, sift together the flour and salt. This can also be done in a stand mixer. Working quickly, add the olive oil by the tablespoonful, cutting it into the flour with your fingers or a pastry cutter, until the flour appears pebbly.
3. In a cup mix together 4 Tbsp of the ice water with the apple cider vinegar. Drizzle in 2 Tbsp of the water and vinegar mixture. Using a wooden spoon or rubber spatula stir into the dough, adding more water 1 Tbsp at a time until it holds together to form a soft ball. Take care not to over-knead the dough.
4. Divide the dough in 3 (2 large, 1 medium), roll each piece into a ball, then press them into disks and wrap each in plastic wrap. Refrigerate them until ready to use (ideally a few hours).



Vodka pie crust



SOURCE
Vegan Pie in the Sky



SERVINGS
one 9-inch top and bottom crust
+ one 6-8-inch top or bottom



TIME
30 minutes



DIFFICULTY
medium

INGREDIENTS

- 2½ cups unbleached all-purpose flour
- ½ tsp salt
- 3 Tbsp sugar
- 1 cup cold vegan margarine
- 4 Tbsp vodka
- 1 Tbsp apple cider vinegar
- 2-2½ Tbsp ice water

PREPARATION

1. In a large mixing bowl, sift together the flour and salt. Mix in the sugar.
2. Add half the vegan margarine by about half tablespoonfuls at a time, cutting it into the flour with your fingers or a pastry cutter, until the flour appears pebbly. This can also be done in a stand mixer. Add the remaining vegan margarine, and cut it into the flour.
3. Sprinkle vodka over the flour mixture, followed by the apple cider vinegar. Gently stir a few times. Sprinkle in water, a Tbsp at a time. Stir just enough to combine.
4. Divide the dough in 3 (2 large, 1 medium), roll each piece into a ball, then press them into disks and wrap each in plastic wrap. Refrigerate them until ready to use (ideally a few hours).



Appleberry pie



SOURCE
Vegan Pie in the Sky



SERVINGS
one 9-inch pie



TIME
90 minutes



DIFFICULTY
medium

INGREDIENTS

- 2 balls of olive oil or vodka crust (recipes also in this binder), rolled out between 2 sheets of waxed paper to about ¼ inch thick

Filling:

- 2 cups fresh blackberries, raspberries, blueberries, or a mix (about 10 oz frozen berries)
- 4 cups Granny Smith apples, peeled & sliced ¼ inch thick or less (about 1½ lb)
- 2 Tbsp fresh lemon juice
- ⅔ cup sugar
- ¾ tsp ground cinnamon
- Big pinch of ground nutmeg
- 4 Tbsp cornstarch

Topping:

- 2 Tbsp non-dairy milk
- 1 Tbsp sugar

PREPARATION

1. Preheat the oven to 400°F. Combine the filling ingredients in a large mixing bowl.
2. Fit the bottom crust into the pie plate, pile in the filling, and gently press down to get everything in.
3. Make five slits in the middle of the top crust to let the steam escape, or use very small cookie cutters to cut out shapes. Cover pie with the top crust, pinch the edges together, trim excess dough to about an inch, and crimp.
4. Brush the top of the pie with non-dairy milk and sprinkle with sugar.
5. Bake for 20 minutes. Reduce the heat to 325°F and continue baking for 35 to 40 more minutes, or until the filling bubbles up through the edges. Place the pie on a cooling rack and let cool for about 30 minutes before serving.



Apple pie



SOURCE
Pauline Doucet



SERVINGS
one 9-inch pie



TIME
90 minutes



DIFFICULTY
medium

INGREDIENTS

- 2 balls of olive oil or vodka crust (recipes also in this binder), rolled out between 2 sheets of waxed paper to about 1/4 inch thick

Filling:

- 5-6 cups apples, peeled & sliced 1/4 inch thick or less
- 2 Tbsp fresh lemon juice
- 5-6 Tbsp brown sugar
- 2-3 tsp vegan margarine

Topping:

- 2 Tbsp non-dairy milk
- 1 Tbsp sugar

PREPARATION

1. Preheat the oven to 400°F.
2. Fill a large bowl with cold water and add lemon juice.
3. Peel the apples, slice and soak in lemon water mixture.
4. Fit the bottom crust into the pie plate, pile in the apples, and gently press down to get everything in. Top with brown sugar and vegan margarine.
5. Make five slits in the middle of the top crust to let the steam escape, or use very small cookie cutters to cut out shapes. Cover pie with the top crust, pinch the edges together, trim excess dough to about an inch, and crimp.
6. Brush the top of the pie with non-dairy milk and sprinkle with sugar.
7. Bake for 20 minutes. Reduce the heat to 325°F and continue baking for 35 to 40 more minutes, or until the filling bubbles up through the edges. Place the pie on a cooling rack and let cool for about 30 minutes before serving.



Raspberry pie



SOURCE
Vegan Pie in the Sky



SERVINGS
one 9-inch pie



TIME
90 minutes



DIFFICULTY
medium

INGREDIENTS

- 2 balls of olive oil or vodka crust (recipes also in binder), rolled out between 2 sheets of waxed paper to about ¼ inch thick

Filling:

- 5 cups raspberries, fresh or frozen
- 3 Tbsp cornstarch
- ¾ cup sugar
- 1½ - 2 Tbsp balsamic vinegar
- ⅛ tsp salt

PREPARATION

1. Line oven racks and bottom with foil (this pie has a tendency to overflow and spill a little).
2. Preheat the oven to 400°F.
3. In a large mixing bowl, mix together all of the filling ingredients and set aside.
4. Fit the bottom crust into the pie plate, and add the filling.
5. Create a lattice crust on top, pinch the edges together, trim the excess dough to about an inch, and crimp.
6. Bake the pie for 25 minutes, then lower the heat to 325°F and bake for 30 to 35 more minutes. The filling should be bubbly and the crust lightly browned. Watch the pie carefully to not let it burn.
7. Place pie on a cooling rack to let cool. It's very saucy at first, so give it an hour or so before slicing.

