**CHERRY PIE (VEGAN, GLUTEN-FREE)**

This easy homemade cherry pie is a lovely way to take advantage of fresh seasonal cherries. This recipe is vegan, gluten-free, oil-free, and refined sugar-free.

**INGREDIENTS**

**Pie Crust:**

* ¾ cup [white rice flour](https://amzn.to/2HWWmSe)
* ¼ cup [cashew butter](https://amzn.to/2yWMdFl)
* ¼ cup [dark maple syrup](https://amzn.to/2Ch63tg)
* 1 tsp [pure vanilla extract](http://amzn.to/2G7esDr)
* ½ tsp [almond extract](https://amzn.to/2I9YKp0)\*

**Cherry Filling:**

* ¾ cup chopped cherries
* 3 tbsp dark maple syrup
* 1 tbsp [tapioca starch](https://amzn.to/2L1MTeh)
* juice of half a lemon
* ½ tsp cinnamon

**INSTRUCTIONS**

* Pre-heat oven to 350F. Oil a [6″ pie plate](http://amzn.to/1RTy7B0) (or baking dish of a similar size) and set aside.
* Process all pie crust ingredients in a [food processor](http://amzn.to/28NylNg) until combined into a dough. Gather the dough and form into a ball, kneading it lightly. Divide this dough in half, and roll each half into a ball. Take one of the balls and flatten it into a disk with your hands. Place into the prepared pie plate and press and shape it down into a pie shell with your hands, covering the base and sides of the dish with the dough. Set aside.
* Prepare the pie filling by mixing all ingredients together with a fork in a small bowl. Transfer this mixture into the prepared pie crust, and smooth it out into an even layer.
* Place the remaining half of the crust dough in between two sheets of parchment paper and roll it out roughly into an ⅛” thickness. Cut this dough into ½” strips lengthwise\*\*. Place several of these strips vertically on the pie. Then place several horizontally, interlacing them with the vertical strips. If you need to create more strips, gather up the remaining dough and roll it out again to create more strips. Once finished creating the lattice, fill in any gaps along the edges of the pie with some of the remaining dough. Then seal the edge all around with a fork.\*\*\*
* Bake in a pre-heated oven for approximately 45 minutes (until the edges are nice and golden and the filling bubbles and sets. Cool off on a wire rack, and enjoy!\*\*\*\*

**NOTES**

\*Use an extra tsp vanilla extract as an alternative if you prefer.

\*\*I used [this kind of pastry cutter](https://amzn.to/2Y6TqtG) to get the fluted edges. But a pizza cutter or a regular knife will do for straight cuts if you prefer.

\*\*\*Note: you’ll likely have a tiny bit of dough remaining at this stage. I usually roll it out into 2-3 small cookies (roll into a ball, then flatten with a fork) and bake them for 7-9 mins along with the pie.