

## Apple Tart

This is a combination of several recipes – the crust is from The Minimalist Baker’s pumpkin pie recipe, the filling is my veganized, gluten-free version of Betty Crocker’s apple pie and the streusel is a muffin topping we’ve used at Inn From the Cold. Put them all together and you have a lovely crispy-crust apple tart!

### CRUST

1+1/4 cups raw cashews  
1/2 cup rolled oats  
2 pitted medjool dates  
1/4 tsp sea salt  
2+1/2 tsp ground ginger  
3/4 cup Bob’s Red Mill 1:1 gluten-free baking flour (or Robin Hood gluten-free flour)  
1/4 cup coconut oil or avocado oil  
1/4 cup maple syrup, plus more as needed

### Instructions

1. Preheat oven to 350 F and lightly grease a 9-inch springform pan with coconut oil. Set aside.
2. Add the raw cashews, oats, dates, sea salt, and ginger to a food processor and pulsing for about 30 seconds to combine. You’re looking for a fine meal — not too chunky, not a powder.
3. Next, add gluten-free flour and pulse again to combine. Then add coconut oil and maple syrup and pulse again until a dough forms. It should hold its shape when squeezed between your fingers.
4. Transfer dough to the greased pan and use clean hands to evenly distribute and form into an even, flat crust, pushing the dough up the sides to form the side crust. Sides should be about 2.5” to 3” high. Then use a fork and poke the bottom 8 times to create little holes so it doesn’t puff up when baking.
5. Bake for 10 – 12 minutes (this is as a pre-bake to firm up the crust) or until very slightly golden brown. Then remove from oven and set aside to cool.

### STREUSEL TOPPING

1/2 cup rolled oats  
1/3 cup brown sugar  
1/4 cup gluten-free baking flour  
1/4 cup vegan butter or coconut oil  
1 tsp cinnamon  
1/8 tsp salt

### Instructions

1. Combine all the ingredients with your hands thoroughly. Set aside.

### FILLING

8 cups of tart apples, such as Cortland, peeled, cored and sliced  
1/2 cup brown sugar  
1/2 cup white sugar  
1/3 cup gluten-free baking flour  
1 tsp nutmeg  
1 tsp cinnamon  
1/8 tsp salt  
3 Tablespoons vegan butter or coconut oil

### Instructions

1. Preheat oven to 425F.
2. Combine the sugars, flour, salt and spices in a large bowl. Add the apple slices and toss so the apples are coated with the dry ingredients.
3. Pile the apples and dry ingredients in the baked pie shell, and dot with the vegan butter or coconut oil.
4. Sprinkle the streusel topping so that it covers the apple filling as much as possible.
5. Bake at 425F for 40 – 50 minutes, covering the top of the tart with foil or a metal cake pan for the last 10 minutes to prevent the top from burning.