

## No-Bake Apple Pie

### Crust

- 2 cups walnuts ( If you soak them for 6 hours the enzymes will be released, but the crust will be soggy; I do not soak)
- 5 dates

In a food processor, blend walnuts and dates until they become smooth or gather into a ball. Press into a 9" pie plate.

### Pie

- 1 lemon zested and juiced
- 4 apples, not too tart (red delicious recommended)
- 1 banana
- 1 cup currants or raisins
- 4 tsp cinnamon
- 1/4 cup currants or raisins for garnish

In food processor, pulse 2 apples and 1 tsp. lemon juice into small chunks 3/8 to 1/2 inch. Spread into piecrust.

In food processor blend 2 apples, banana, currants or raisins, cinnamon and remaining lemon juice until somewhat blended and smooth, about the consistency of a coarse apple sauce.

Pour over chunky apples. Garnish pie with currants or raisins and lemon zest. Best if it can be chilled for a couple of hours.