



Makes one 9-inch pie
Preparation Time: 30 minutes
Cook Time: 45 minutes

INGREDIENTS:

1 cup whole wheat flour
⅔ cup walnuts
⅓ cup rolled oats
2 tablespoons flaxseed meal
⅓ cup [date paste](#)
1 teaspoon baking soda
¼ teaspoon sea salt
6 cups fresh or thawed and drained frozen unsweetened pitted tart red cherries
½ cup pure maple syrup
½ teaspoon pure almond extract
3 tablespoons cornstarch
[Aquafaba Whipped Cream](#)
(optional)

Cherry Crumble Pie

Sweet-tart cherries ooze juicy flavor in this healthy vegan take on a timeless [dessert](#), which is perfect for entertaining but easy enough to make any day. Traditional versions are loaded with butter, while this healthy dairy-free twist gets rich flavor from walnuts ground with whole wheat flour and rolled oats. Reserve some of the crust mixture for the crumble topping at the end. You want to cook the filling before adding it to the [pie](#), as this helps prevent the crust from going soggy, but it only takes 5 minutes and can be done while the crust pre-bakes. Maple syrup rounds out the tartness of the saucy fruit filling, while almond extract adds rich notes. You can make this cherry crumble pie up to a day before serving.

For more inspiration, check out these tasty ideas:

- [Warm Peach and Raspberry Crumble](#)
- [Foil-Roasted Blackberry Peach Crisp](#)
- [Cherry Soft-Serve Ice Cream](#)
- [Bursting with Berries Cobbler](#)

By Ellen Boeke

- 1 Preheat oven to 350°F. For crust, in a food processor combine the first seven ingredients (through salt). Pulse until crumbly. Reserve 1 cup of the mixture for topping.
- 2 Pour the remaining flour mixture into a 9-inch pie plate. Pat the mixture evenly over bottom and up sides of pie plate. Bake 15 to 20 minutes or until lightly browned.
- 3 Meanwhile, for filling, in a large saucepan combine cherries, maple syrup, almond extract, and cornstarch. Cook over medium 5 minutes or until thickened, stirring constantly.
- 4 Pour hot filling into hot baked crust. Sprinkle with reserved crust mixture. Bake 10 minutes or until topping is browned. Let cool before cutting. If you like, top with [Aquafaba Whipped Cream](#). Store any leftover pie in the refrigerator for up to 24 hours.