



BLUEBERRY PIE

CRUST: 1 CUP DATES, 1 CUP WALNUTS OR PECANS, PINCH OF SALT, 1 TSP VANILLA, 1 CUP OATS, 1-2 TBL MAPLE SYRUP OR WATER (IF NEEDED TO MAKE CRUST HOLD TOGETHER).

PULSE NUTS, DATES, SALT, AND VANILLA IN FOOD PROCESSOR UNTIL FINELY CHOPPED. ADD OATS AND PULSE AGAIN UNTIL CRUST HOLDS, TOGETHER, ADDING MAPLE SYRUP OR WATER, IF NEEDED. PRESS INTO A PIE PLATE. BAKE AT 350 DEGREES FOR ABOUT 10 MINUTES. COOL

FILLING: 16 OUNCES FROZEN BLUEBERRIES, 3 CUPS FRESH BLUEBERRIES, 1 12-OUNCE CAN APPLE JUICE CONCENTRATE OR APPLE JUICE, 1 TSP VANILLA, ¼ TSP SALT, 3 TBL CORNSTARCH MIXED IN 3 TBL WATER.

PUT JUICE, FROZEN BERRIES, VANILLA, AND SALT IN SAUCEPAN AND TURN ON HEAT. IN SEPARATE CONTAINER MIX CORNSTARCH AND WATER, THEN ADD TO BERRIES, WHILE STIRRING. HEAT TO BOILING, STIRRING FREQUENTLY, UNTIL THICKENED. COOK AND STIR FOR 1 MORE MINUTE. REMOVE FROM HEAT AND COOL TO ROOM TEMPERATURE. ADD FRESH BLUEBERRIES AND MIX WELL. POUR INTO PIE SHELL. REFRIGERATE UNTIL SERVING TIME.