



Peach Pie, version 2

INGREDIENTS

Crust:

1½ cups (8 ounces) ginger snaps
3 tablespoons coconut oil
2 tablespoons almond butter

Filling:

5 cups peaches (fresh or frozen)
1-2 tablespoons lemon juice

1½ cups pear or apple juice
2 tablespoons corn syrup

¼ cup sugar
5 tablespoons instant Clear Jel

DIRECTIONS

Crust:

1. Melt coconut oil and almond butter in a 10-inch pie pan.
2. Pulverize ginger snaps. Combine with melted oil in pie pan and then shape with spoon against the pan.
3. Refrigerate crust.

Filling:

1. Boil enough water to cover peaches. Place peaches in boiling water for 30 seconds.
2. Peel, then slice peaches.
3. Toss peaches with lemon juice. Set aside.
4. Mix juice and corn syrup. Pour in food processor.
5. Mix Clear Jel and sugar well.
6. Start food processor and slowly add the Clear Jel and sugar mixture a spoonful at a time until it is well blended and jelled.
7. Fold in with peaches.
8. Add to crust.
9. Refrigerate.

Servings: 8