

# Fruit Mince Pie

## Ingredients for base:

2 cup almond meal  
1 cup finely shredded coconut  
1/2 cup whole almond, soaked  
1/3 cup coconut butter  
2 tbsp coconut oil  
2 tbsp coconut nectar  
seeds of 1 vanilla bean  
2- 3 tbsp filtered water  
1 tbsp fresh lemon juice  
1 tsp ground cinnamon  
1/4 tsp allspice  
pinch salt



- Place all ingredients into a food processor fitted with the S blade and process until ingredients well combined.
- Pour into a bowl and place into the fridge about 20 minutes to set.
- Once the base set, press 2/3 part of the mixture into a baking pan lined with baking paper (keep 1/3 part for stars)
- Place the pan in the freezer to firm, about an hour.

## Ingredients for fruit mince:

2 red apple  
1 orange, peeled  
1/3 cup dried plum  
1/3 cup dried sultana  
1/3 cup dried cranberry  
zest of 1 orange  
1 tsp ground cinnamon  
1/4 tsp cloves  
1/8 tsp nutmeg  
1/4 allspice

- Place all ingredients(except dried cranberry) into a high speed blender, blend until smooth
- Add the dried cranberry and pulse a few times.

\* 4 red apple (cubed) - You may sprinkle the apples with a small amount of coconut sugar or spices such as cinnamon and cloves for an extra flavor boost.

- Pour into a large bowl and mix together with the cubed apple.
- Spread the fruit mince over the base
- Let sit in the fridge until you make the crumble

Ingredients for the crumble:

1/2 cup whole almond

1/2 cup rolled oats

2 tbsp date paste or 1/3 cup dates ( soaked ) or 2 tbsp coconut nectar

1 tbsp coconut oil

seeds of 1/2 vanilla bean

dash nutmeg

1/4 tsp cinnamon

pinch salt

- Combine all ingredients for the crumble in the food processor and pulse until you reach the consistency of a sticky crumble.
- Top your cake with crumble and add the little stars
- Let sit in the fridge for overnight to set and ready to eat but, after a day is the best (becomes the base a bit of softer).

**Enjoy!**