

Home For the Holidays

100 Vegan Pies for Family & Friends

“A cozy collection of plant-based pies to share with the ones you love.”
By Ms. D. Cowdrey

Fruit Pies

1. Classic Apple Pie

Ingredients (for 1 9-inch pie):

- 6 cups apples (Granny Smith + Honeycrisp mix), peeled & sliced
- $\frac{3}{4}$ cup sugar
- 2 tbsp all-purpose flour
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp nutmeg
- 1 tbsp lemon juice
- 2 tbsp vegan butter (cubed)
- 2 vegan pie crusts (bottom + top)

Instructions:

1. Preheat oven to 375°F (190°C).
 2. In a large bowl, toss apple slices with sugar, flour, cinnamon, nutmeg, and lemon juice.
 3. Roll out one pie crust into a 9-inch pie pan. Add apple filling and dot with vegan butter.
 4. Place top crust over filling, crimp edges, and cut small slits for steam.
 5. Bake 50–60 minutes, until crust is golden and juices bubble.
 6. Cool at least 1 hour before serving.
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2. Caramel Apple Crumble Pie

Ingredients:

- 6 cups apples, peeled & sliced
- ½ cup coconut sugar
- 1 tsp cinnamon
- ½ cup vegan caramel sauce
- 1 vegan pie crust

Crumble Topping:

- ½ cup rolled oats
- ½ cup flour
- ⅓ cup brown sugar
- ¼ cup vegan butter, melted

Instructions:

1. Preheat oven to 375°F (190°C).
 2. Toss apples with sugar and cinnamon. Pour into crust. Drizzle with vegan caramel sauce.
 3. Mix crumble topping (oats, flour, sugar, butter) and sprinkle over apples.
 4. Bake 45–50 minutes until golden and bubbling.
 5. Let cool 30 minutes before slicing.
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3. Blueberry Lattice Pie

Ingredients:

- 5 cups fresh blueberries
- ½ cup sugar
- 3 tbsp cornstarch
- 1 tsp lemon zest
- 1 tbsp lemon juice
- 2 vegan pie crusts

Instructions:

1. Preheat oven to 375°F (190°C).
2. Mix blueberries with sugar, cornstarch, lemon zest, and juice.
3. Place bottom crust in pie pan, fill with blueberry mixture.

4. Cut strips of second crust and weave into lattice pattern on top.
 5. Bake 50–55 minutes until filling thickens and crust is golden.
 6. Cool completely for neat slices.
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4. Strawberry Rhubarb Pie

Ingredients:

- 3 cups sliced strawberries
- 3 cups chopped rhubarb
- 1 cup sugar
- 4 tbsp cornstarch
- 1 tsp vanilla extract
- 2 vegan pie crusts

Instructions:

1. Preheat oven to 375°F (190°C).
 2. In a large bowl, combine strawberries, rhubarb, sugar, cornstarch, and vanilla.
 3. Place mixture into bottom crust, cover with top crust or lattice.
 4. Bake 50–60 minutes until filling bubbles and crust browns.
 5. Cool 2 hours before serving (it thickens as it cools).
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5. Blackberry Peach Pie

Ingredients:

- 4 cups sliced peaches (peeled if desired)
- 2 cups blackberries
- $\frac{3}{4}$ cup sugar
- 3 tbsp cornstarch
- 1 tsp cinnamon
- 1 vegan pie crust (top optional)

Instructions:

1. Preheat oven to 375°F (190°C).

2. Mix peaches, blackberries, sugar, cornstarch, and cinnamon.
3. Pour into crust. Add top crust if desired or leave open-faced.
4. Bake 45–50 minutes until juices bubble thickly.
5. Cool before slicing for best texture.



Vegan Pie Collection (Recipes 6–20)

6. Classic Pumpkin Pie

Ingredients

- 1 can (15 oz) pumpkin purée
- 1 cup coconut milk
- $\frac{3}{4}$ cup brown sugar
- 3 tbsp cornstarch
- 1 tsp cinnamon
- $\frac{1}{2}$ tsp nutmeg
- $\frac{1}{2}$ tsp ginger
- $\frac{1}{2}$ tsp salt
- 1 vegan pie crust

Instructions

1. Preheat oven to 350°F (175°C).
 2. Blend all filling ingredients until smooth.
 3. Pour into crust and smooth the top.
 4. Bake 50–60 minutes until set.
 5. Cool before slicing.
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7. Maple Pecan Pie

Ingredients

- 1 cup chopped pecans
- $\frac{1}{2}$ cup maple syrup
- $\frac{1}{4}$ cup brown sugar

- 3 tbsp cornstarch
- ½ cup almond milk
- 1 tsp vanilla extract
- 1 vegan pie crust

Instructions

1. Preheat oven to 350°F (175°C).
 2. Mix maple syrup, sugar, cornstarch, almond milk, and vanilla in a saucepan. Cook until thickened.
 3. Fold in pecans.
 4. Pour into crust and bake 35–40 minutes.
 5. Cool before serving.
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8. Chocolate Silk Pie

Ingredients

- 1 cup silken tofu
- 1 cup melted dairy-free chocolate chips
- ¼ cup maple syrup
- 1 tsp vanilla extract
- 1 pre-baked vegan pie crust

Instructions

1. Blend tofu, chocolate, maple syrup, and vanilla until silky smooth.
 2. Pour into crust and refrigerate 4+ hours.
 3. Top with coconut whipped cream before serving.
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9. Lemon Meringue Pie (Vegan)

Ingredients

- 1 ½ cups lemon juice
- 1 cup sugar
- ¼ cup cornstarch

- 1 ½ cups water
- ½ cup coconut milk
- Vegan meringue (aquafaba + sugar)
- 1 vegan pie crust

Instructions

1. In a saucepan, whisk lemon juice, sugar, cornstarch, water, and coconut milk.
 2. Cook until thickened.
 3. Pour into baked crust.
 4. Top with whipped aquafaba meringue.
 5. Bake at 350°F for 15 minutes to set meringue.
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10. Blueberry Crumble Pie

Ingredients

- 4 cups fresh or frozen blueberries
- ½ cup sugar
- 2 tbsp cornstarch
- 1 tsp lemon juice
- Crumble topping: ½ cup oats, ¼ cup flour, ¼ cup sugar, 3 tbsp vegan butter
- 1 vegan pie crust

Instructions

1. Mix blueberries with sugar, cornstarch, and lemon juice. Add to crust.
 2. Mix crumble topping and sprinkle on top.
 3. Bake at 375°F for 40–45 minutes.
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11. Banana Cream Pie

Ingredients

- 3 ripe bananas
- 2 cups coconut milk
- ¼ cup cornstarch

- ½ cup sugar
- 1 tsp vanilla
- 1 pre-baked vegan crust

Instructions

1. In saucepan, whisk coconut milk, cornstarch, sugar, and vanilla until thick.
 2. Slice bananas into crust.
 3. Pour custard on top.
 4. Chill for 4 hours before serving.
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12. Key Lime Pie

Ingredients

- 1 cup lime juice
- 1 can (14 oz) coconut cream
- ½ cup maple syrup
- 2 tbsp cornstarch
- 1 vegan pie crust

Instructions

1. Blend all ingredients until smooth.
 2. Pour into crust.
 3. Bake 20 minutes at 350°F.
 4. Cool and chill before serving.
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13. Apple Cranberry Pie

Ingredients

- 3 cups apples, sliced
- 1 cup cranberries
- ½ cup sugar
- 2 tbsp flour
- 1 tsp cinnamon

- 1 vegan pie crust (top + bottom)

Instructions

1. Mix apples, cranberries, sugar, flour, and cinnamon.
 2. Place into bottom crust, cover with top crust.
 3. Bake 375°F for 50–60 minutes.
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14. Caramel Apple Pie

Ingredients

- 4 cups apples, sliced
- ½ cup coconut sugar
- 1 tsp cinnamon
- Vegan caramel sauce (coconut milk + brown sugar)
- 1 vegan pie crust

Instructions

1. Toss apples with sugar and cinnamon.
 2. Pour into crust and drizzle with caramel.
 3. Add top crust, bake 50 minutes at 375°F.
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15. Peanut Butter Chocolate Pie

Ingredients

- 1 cup creamy peanut butter
- 1 block silken tofu
- ½ cup maple syrup
- 1 cup melted vegan chocolate
- 1 pre-baked crust

Instructions

1. Blend tofu, peanut butter, maple syrup, and chocolate until smooth.
 2. Pour into crust and refrigerate.
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16. Raspberry Swirl Cheesecake Pie

Ingredients

- 2 cups vegan cream cheese
- ½ cup sugar
- ¼ cup cornstarch
- 1 tsp vanilla
- ½ cup raspberry puree
- 1 crust

Instructions

1. Mix cream cheese, sugar, cornstarch, and vanilla.
 2. Pour into crust, swirl in raspberry puree.
 3. Bake 325°F for 40 minutes.
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17. Peach Cobbler Pie

Ingredients

- 4 cups peaches
- ½ cup sugar
- 2 tbsp cornstarch
- 1 tsp cinnamon
- Cobbler topping: flour, sugar, vegan butter

Instructions

1. Mix peaches, sugar, cornstarch, cinnamon. Add to crust.
 2. Drop cobbler topping over filling.
 3. Bake 375°F for 45 minutes.
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18. Strawberry Rhubarb Pie

Ingredients

- 2 cups strawberries
- 2 cups rhubarb

- ½ cup sugar
- 3 tbsp cornstarch
- 1 crust (top + bottom)

Instructions

1. Toss fruit with sugar + cornstarch.
 2. Place in crust, cover with lattice.
 3. Bake 375°F for 50 minutes.
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19. Black Forest Pie

Ingredients

- Chocolate pie crust
- 1 cup dairy-free chocolate pudding
- 1 cup cherries
- Coconut whipped cream

Instructions

1. Spread pudding into crust.
 2. Top with cherries and whipped cream.
 3. Chill before serving.
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20. Sweet Potato Pie

Ingredients

- 2 cups cooked sweet potato
- 1 cup coconut milk
- ½ cup maple syrup
- 2 tbsp cornstarch
- 1 tsp cinnamon
- 1 crust

Instructions

1. Blend filling until smooth.

2. Pour into crust.
3. Bake 350°F for 45 minutes.

Vegan Pie Collection (Recipes 21–40)

21. Chocolate Peanut Butter Pretzel Pie

Ingredients

- 1 pretzel pie crust
- 1 cup peanut butter
- 1 block silken tofu
- ½ cup maple syrup
- 1 cup melted vegan chocolate

Instructions

1. Blend tofu, peanut butter, maple syrup, and chocolate until smooth.
 2. Pour into pretzel crust.
 3. Chill until set.
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22. Pear Ginger Pie

Ingredients

- 3 cups sliced pears
- 2 tbsp grated fresh ginger
- ½ cup sugar
- 2 tbsp cornstarch
- 1 double vegan pie crust

Instructions

1. Toss pears with ginger, sugar, and cornstarch.
 2. Add to crust, cover with top crust.
 3. Bake at 375°F for 45–50 minutes.
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23. Chocolate Mint Pie

Ingredients

- 1 pre-baked crust
- 1 cup silken tofu
- 1 cup melted vegan chocolate
- ½ tsp peppermint extract
- ¼ cup maple syrup

Instructions

1. Blend tofu, chocolate, peppermint, and maple syrup until smooth.
 2. Pour into crust and refrigerate.
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24. Almond Joy Pie

Ingredients

- 1 graham cracker crust
- 1 cup shredded coconut
- ½ cup chopped almonds
- 1 cup melted vegan chocolate
- 1 cup coconut cream

Instructions

1. Mix coconut cream and chocolate until smooth.
 2. Stir in almonds and shredded coconut.
 3. Pour into crust and chill.
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25. Plum Cinnamon Pie

Ingredients

- 4 cups sliced plums
- ½ cup sugar
- 1 tsp cinnamon
- 2 tbsp cornstarch

- 1 pie crust (top + bottom)

Instructions

1. Toss plums with sugar, cinnamon, cornstarch.
 2. Place in crust, cover with top.
 3. Bake at 375°F for 50 minutes.
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26. Hazelnut Mocha Pie

Ingredients

- 1 chocolate crust
- 1 cup silken tofu
- 1 cup melted vegan chocolate
- 2 tbsp espresso
- ½ cup hazelnut butter

Instructions

1. Blend tofu, chocolate, espresso, and hazelnut butter.
 2. Pour into crust.
 3. Chill before serving.
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27. Pineapple Coconut Cream Pie

Ingredients

- 1 graham cracker crust
- 2 cups coconut milk
- ¼ cup cornstarch
- ½ cup sugar
- 1 cup crushed pineapple

Instructions

1. Cook coconut milk, cornstarch, and sugar until thick.
2. Stir in pineapple.
3. Pour into crust, chill 4 hours.

28. Carrot Cake Pie

Ingredients

- 2 cups grated carrots
- ½ cup crushed pineapple
- ½ cup walnuts
- 1 cup almond milk
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Mix all ingredients.
 2. Pour into crust.
 3. Bake 350°F for 45 minutes.
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29. Mocha Silk Pie

Ingredients

- 1 cup silken tofu
- 1 cup vegan chocolate, melted
- 2 tbsp espresso
- 1 tsp vanilla extract
- 1 vegan crust

Instructions

1. Blend tofu, chocolate, espresso, and vanilla.
 2. Pour into crust and refrigerate until firm.
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30. Blackberry Sage Pie

Ingredients

- 4 cups blackberries

- 2 tbsp chopped fresh sage
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust (top + bottom)

Instructions

1. Mix berries, sage, sugar, cornstarch.
 2. Place in crust, cover with top.
 3. Bake at 375°F for 45 minutes.
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31. Mango Lime Pie

Ingredients

- 2 cups mango puree
- ½ cup lime juice
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Cook mango, lime, sugar, and cornstarch until thick.
 2. Pour into crust and cool.
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32. Chocolate Raspberry Tart Pie

Ingredients

- 1 chocolate crust
- 1 cup melted vegan chocolate
- ½ cup coconut cream
- 1 cup raspberries

Instructions

1. Mix chocolate and coconut cream.
2. Pour into crust and top with raspberries.

3. Chill before serving.
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33. Apple Walnut Pie

Ingredients

- 3 cups apples, sliced
- ½ cup chopped walnuts
- ½ cup sugar
- 2 tbsp flour
- 1 tsp cinnamon
- 1 pie crust

Instructions

1. Mix apples, walnuts, sugar, flour, cinnamon.
 2. Pour into crust.
 3. Bake 375°F for 50 minutes.
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34. Pear Almond Tart Pie

Ingredients

- 1 tart crust
- 1 cup almond cream (almond milk + almond butter + cornstarch + sugar)
- 2 cups sliced pears

Instructions

1. Spread almond cream into crust.
 2. Layer with sliced pears.
 3. Bake 350°F for 35 minutes.
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35. Spiced Fig Pie

Ingredients

- 3 cups chopped figs
- ½ cup sugar

- 1 tsp cinnamon
- ¼ tsp cloves
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Mix figs with sugar, spices, and cornstarch.
 2. Pour into crust and bake 375°F for 40 minutes.
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36. Cherry Almond Pie

Ingredients

- 4 cups cherries
- ½ cup sugar
- 2 tbsp cornstarch
- ½ tsp almond extract
- 1 pie crust (top + bottom)

Instructions

1. Toss cherries with sugar, cornstarch, and almond extract.
 2. Pour into crust, top with lattice.
 3. Bake 375°F for 50 minutes.
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37. Cranberry Orange Pie

Ingredients

- 2 cups cranberries
- 1 cup orange segments
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Mix cranberries, oranges, sugar, and cornstarch.

2. Pour into crust.
 3. Bake 375°F for 40 minutes.
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38. Mocha Almond Pie

Ingredients

- 1 chocolate crust
- 1 cup melted vegan chocolate
- ½ cup almond butter
- 2 tbsp espresso
- ½ cup coconut cream

Instructions

1. Blend chocolate, almond butter, espresso, and cream.
 2. Pour into crust and chill.
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39. Apple Cardamom Pie

Ingredients

- 4 cups sliced apples
- ½ cup sugar
- 1 tsp cardamom
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Toss apples with sugar, cardamom, cornstarch.
 2. Add to crust and bake 375°F for 50 minutes.
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40. Pineapple Mango Pie

Ingredients

- 2 cups pineapple chunks
- 2 cups mango chunks

- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Mix fruit with sugar and cornstarch.
2. Pour into crust.
3. Bake 375°F for 40 minutes.

Vegan Pie Collection (Recipes 41–60)

41. Apricot Lavender Pie

Ingredients

- 3 cups sliced apricots
- 2 tsp dried culinary lavender
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Toss apricots with sugar, lavender, and cornstarch.
 2. Pour into crust and bake 375°F for 40–45 minutes.
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42. Banana Cream Pie

Ingredients

- 1 graham cracker crust
- 3 bananas, sliced
- 2 cups coconut milk
- ¼ cup cornstarch
- ½ cup sugar
- 1 tsp vanilla

Instructions

1. Cook coconut milk, cornstarch, sugar until thick.
 2. Add vanilla.
 3. Layer bananas in crust, pour custard over. Chill.
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43. Peach Bourbon Pie

Ingredients

- 4 cups sliced peaches
- 2 tbsp bourbon
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust (top + bottom)

Instructions

1. Mix peaches, bourbon, sugar, cornstarch.
 2. Add to crust, cover, and bake 375°F for 50 minutes.
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44. Lemon Basil Tart Pie

Ingredients

- 1 tart shell
- 1 cup lemon juice
- 2 cups coconut milk
- ½ cup sugar
- ¼ cup cornstarch
- 2 tbsp chopped fresh basil

Instructions

1. Cook lemon juice, coconut milk, sugar, cornstarch until thick.
 2. Stir in basil.
 3. Pour into crust and chill.
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45. Chocolate Orange Pie

Ingredients

- 1 chocolate crust
- 1 cup silken tofu
- 1 cup melted vegan chocolate
- Zest of 1 orange
- ¼ cup orange juice

Instructions

1. Blend tofu, chocolate, zest, and juice until smooth.
 2. Pour into crust and refrigerate.
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46. Pineapple Upside-Down Pie

Ingredients

- 1 pie crust
- 2 cups pineapple chunks
- ½ cup brown sugar
- 2 tbsp cornstarch
- ½ tsp cinnamon

Instructions

1. Mix pineapple, sugar, cornstarch, cinnamon.
 2. Place into crust.
 3. Bake 375°F for 45 minutes.
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47. Pistachio Cream Pie

Ingredients

- 1 graham cracker crust
- 1 cup pistachios, blended into butter
- 2 cups coconut milk
- ½ cup sugar

- ¼ cup cornstarch

Instructions

1. Cook coconut milk, sugar, cornstarch until thick.
 2. Stir in pistachio butter.
 3. Pour into crust and chill.
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48. Strawberry Basil Pie

Ingredients

- 4 cups sliced strawberries
- 2 tbsp chopped basil
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Toss strawberries with basil, sugar, cornstarch.
 2. Add to crust and bake 375°F for 40 minutes.
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49. Coconut Macaroon Pie

Ingredients

- 1 pie crust
- 2 cups shredded coconut
- ½ cup coconut cream
- ½ cup sugar
- 1 tsp vanilla

Instructions

1. Mix coconut, cream, sugar, vanilla.
 2. Spread into crust.
 3. Bake 350°F for 35 minutes.
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50. Maple Pumpkin Pie

Ingredients

- 1 pie crust
- 2 cups pumpkin puree
- ½ cup maple syrup
- 1 cup coconut milk
- 1 tsp cinnamon
- 1 tsp pumpkin spice

Instructions

1. Blend all ingredients until smooth.
 2. Pour into crust.
 3. Bake 350°F for 50 minutes.
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51. Chocolate Cherry Pie

Ingredients

- 1 chocolate crust
- 1 cup melted vegan chocolate
- 1 cup coconut cream
- 1 cup pitted cherries

Instructions

1. Mix chocolate and coconut cream.
 2. Pour into crust.
 3. Top with cherries and chill.
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52. Blackberry Lemon Pie

Ingredients

- 4 cups blackberries
- 2 tbsp lemon zest
- ½ cup sugar

- 2 tbsp cornstarch
- 1 crust

Instructions

1. Mix berries with zest, sugar, cornstarch.
 2. Pour into crust.
 3. Bake 375°F for 40 minutes.
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53. Coffee Pecan Pie

Ingredients

- 1 pie crust
- 1 cup pecans
- ½ cup maple syrup
- ¼ cup strong coffee
- ½ cup brown sugar
- 1 tbsp cornstarch

Instructions

1. Mix maple syrup, coffee, sugar, cornstarch.
 2. Pour into crust, top with pecans.
 3. Bake 350°F for 45 minutes.
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54. Apple Cranberry Pie

Ingredients

- 2 cups apples
- 2 cups cranberries
- ½ cup sugar
- 2 tbsp cornstarch
- 1 tsp cinnamon
- 1 crust (top + bottom)

Instructions

1. Mix fruit, sugar, cornstarch, cinnamon.
 2. Add to crust, cover, bake 375°F for 50 minutes.
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55. Chai Spiced Pie

Ingredients

- 1 pie crust
- 2 cups coconut milk
- ½ cup sugar
- ¼ cup cornstarch
- 2 tsp chai spice blend

Instructions

1. Cook coconut milk, sugar, cornstarch, and chai spice until thick.
 2. Pour into crust. Chill before serving.
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56. Strawberry Rhubarb Pie

Ingredients

- 2 cups strawberries
- 2 cups rhubarb
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Toss strawberries, rhubarb, sugar, cornstarch.
 2. Place in crust and bake 375°F for 45 minutes.
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57. Chocolate Hazelnut Pie

Ingredients

- 1 chocolate crust
- 1 cup melted vegan chocolate

- ½ cup hazelnut butter
- 1 cup coconut cream

Instructions

1. Blend chocolate, hazelnut butter, cream.
 2. Pour into crust. Chill 3 hours.
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58. Plum Cardamom Pie

Ingredients

- 4 cups sliced plums
- ½ cup sugar
- 1 tsp cardamom
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Toss plums with sugar, cardamom, cornstarch.
 2. Place in crust, bake 375°F for 40 minutes.
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59. Orange Blossom Pie

Ingredients

- 1 tart shell
- 1 cup orange juice
- 2 cups coconut milk
- ¼ cup cornstarch
- ½ cup sugar
- 1 tsp orange blossom water

Instructions

1. Cook juice, coconut milk, cornstarch, sugar until thick.
2. Add orange blossom water.
3. Pour into crust and chill.

60. Raspberry Almond Pie

Ingredients

- 4 cups raspberries
- ½ cup sugar
- 2 tbsp cornstarch
- ½ tsp almond extract
- 1 pie crust

Instructions

1. Toss raspberries with sugar, cornstarch, extract.
2. Place in crust.
3. Bake 375°F for 40 minutes.



Vegan Pie Collection (Recipes 61–80)

61. Cherry Almond Pie

Ingredients

- 4 cups cherries, pitted
- ½ cup sugar
- 2 tbsp cornstarch
- ½ tsp almond extract
- 1 pie crust

Instructions

1. Toss cherries with sugar, cornstarch, and almond extract.
 2. Pour into crust and bake 375°F for 40–45 minutes.
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62. Pear Ginger Pie

Ingredients

- 4 cups sliced pears

- 1 tbsp grated ginger
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust (top + bottom)

Instructions

1. Mix pears, ginger, sugar, and cornstarch.
 2. Place into crust, cover, and bake 375°F for 45–50 minutes.
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63. Mango Coconut Pie

Ingredients

- 3 cups diced mango
- 1 cup coconut cream
- ½ cup sugar
- 1 tbsp cornstarch
- 1 pie crust

Instructions

1. Blend 2 cups mango with coconut cream, sugar, and cornstarch.
 2. Stir in remaining mango chunks.
 3. Pour into crust and chill until set.
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64. Spiced Sweet Potato Pie

Ingredients

- 2 cups mashed sweet potatoes
- 1 cup coconut milk
- ½ cup maple syrup
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 crust

Instructions

1. Blend filling until smooth.
 2. Pour into crust.
 3. Bake 350°F for 50 minutes.
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65. Blackberry Sage Pie

Ingredients

- 4 cups blackberries
- 2 tbsp chopped fresh sage
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Toss berries with sage, sugar, cornstarch.
 2. Bake 375°F for 40 minutes.
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66. Maple Walnut Pie

Ingredients

- 1 pie crust
- 1 cup walnuts
- ½ cup maple syrup
- ½ cup brown sugar
- 2 tbsp cornstarch
- 1 tsp vanilla

Instructions

1. Mix syrup, sugar, cornstarch, vanilla.
 2. Stir in walnuts.
 3. Pour into crust, bake 350°F for 45 minutes.
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67. Fig & Rosemary Pie

Ingredients

- 4 cups fresh figs, halved
- 2 tbsp chopped rosemary
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Mix figs, rosemary, sugar, cornstarch.
 2. Place into crust and bake 375°F for 35–40 minutes.
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68. Peach Raspberry Pie

Ingredients

- 2 cups peaches, sliced
- 2 cups raspberries
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Toss fruit with sugar and cornstarch.
 2. Add to crust and bake 375°F for 40 minutes.
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69. Pistachio Rosewater Pie

Ingredients

- 1 tart shell
- 1 cup pistachios, blended into paste
- 2 cups coconut milk
- ½ cup sugar
- 2 tbsp cornstarch

- 1 tsp rosewater

Instructions

1. Cook milk, sugar, cornstarch until thick.
 2. Stir in pistachio paste and rosewater.
 3. Pour into crust and chill.
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70. Blueberry Mint Pie

Ingredients

- 4 cups blueberries
- 2 tbsp chopped fresh mint
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Toss blueberries with mint, sugar, and cornstarch.
 2. Add to crust and bake 375°F for 40 minutes.
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71. Pumpkin Pecan Pie

Ingredients

- 2 cups pumpkin puree
- 1 cup coconut milk
- ½ cup sugar
- ½ cup chopped pecans
- 1 tsp pumpkin spice
- 1 pie crust

Instructions

1. Blend pumpkin, milk, sugar, spice.
2. Stir in pecans.
3. Pour into crust and bake 350°F for 50 minutes.

72. Lemon Raspberry Pie

Ingredients

- 1 tart shell
- 1 cup lemon juice
- 2 cups coconut milk
- ½ cup sugar
- 2 tbsp cornstarch
- 1 cup raspberries

Instructions

1. Cook lemon juice, milk, sugar, cornstarch until thick.
 2. Pour into shell, top with raspberries.
 3. Chill before serving.
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73. Chocolate Peppermint Pie

Ingredients

- 1 chocolate crust
- 1 cup melted vegan chocolate
- 1 cup coconut cream
- 1 tsp peppermint extract

Instructions

1. Blend chocolate, cream, extract.
 2. Pour into crust and chill until firm.
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74. Caramel Apple Pie

Ingredients

- 4 cups sliced apples
- ½ cup coconut sugar
- ½ cup coconut cream

- 1 tsp cinnamon
- 1 pie crust (top + bottom)

Instructions

1. Mix apples with sugar and cinnamon.
 2. Place in crust, cover, and bake 375°F for 45–50 minutes.
 3. Drizzle with caramelized coconut cream before serving.
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75. Cranberry Orange Pie

Ingredients

- 3 cups cranberries
- ½ cup orange juice
- Zest of 1 orange
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Mix cranberries, juice, zest, sugar, cornstarch.
 2. Pour into crust.
 3. Bake 375°F for 40 minutes.
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76. Almond Pear Tart

Ingredients

- 1 tart shell
- 3 pears, sliced
- ½ cup almond butter
- ½ cup sugar
- 1 cup coconut cream

Instructions

1. Blend almond butter, sugar, cream.

2. Spread in tart shell, layer pears on top.
 3. Bake 350°F for 35 minutes.
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77. Pineapple Mango Pie

Ingredients

- 2 cups pineapple chunks
- 2 cups mango chunks
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Toss fruit with sugar and cornstarch.
 2. Pour into crust and bake 375°F for 40 minutes.
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78. Mocha Silk Pie

Ingredients

- 1 chocolate crust
- 1 cup silken tofu
- 1 cup melted vegan chocolate
- ¼ cup brewed coffee
- 1 tsp vanilla

Instructions

1. Blend tofu, chocolate, coffee, vanilla until silky.
 2. Pour into crust and chill.
-

79. Blackberry Peach Pie

Ingredients

- 2 cups blackberries
- 2 cups peaches

- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Toss berries and peaches with sugar and cornstarch.
 2. Add to crust and bake 375°F for 40–45 minutes.
-

80. Spiced Plum Pie

Ingredients

- 4 cups plums, sliced
- ½ cup sugar
- 1 tsp cinnamon
- ½ tsp nutmeg
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Mix plums, sugar, spices, and cornstarch.
2. Pour into crust and bake 375°F for 40 minutes.



Vegan Pie Collection (Recipes 81–100)

81. Apple Cinnamon Roll Pie

Ingredients

- 4 cups apples, sliced
- ½ cup sugar
- 1 tsp cinnamon
- Vegan cinnamon roll dough

Instructions

1. Fill dough-lined dish with apples, sugar, cinnamon.
2. Top with cinnamon roll spirals.

3. Bake 375°F for 45 minutes.

82. Chai Spice Pumpkin Pie

Ingredients

- 2 cups pumpkin puree
- 1 cup coconut milk
- ½ cup sugar
- 1 tsp chai spice blend
- 1 crust

Instructions

1. Blend filling.
 2. Pour into crust and bake 350°F for 50 minutes.
-

83. Chocolate Hazelnut Tart

Ingredients

- 1 chocolate tart shell
- 1 cup hazelnut butter
- 1 cup melted vegan chocolate
- ½ cup coconut cream

Instructions

1. Blend hazelnut butter, chocolate, cream.
 2. Pour into shell, chill until firm.
-

84. Apple Cider Pie

Ingredients

- 3 cups apples, sliced
- ½ cup apple cider
- ½ cup sugar
- 2 tbsp cornstarch

- 1 crust

Instructions

1. Simmer cider, sugar, cornstarch until thick.
 2. Toss apples in sauce, pour into crust.
 3. Bake 375°F for 45 minutes.
-

85. Maple Pumpkin Pie

Ingredients

- 2 cups pumpkin puree
- ½ cup maple syrup
- 1 cup coconut milk
- 1 tsp pumpkin spice
- 1 crust

Instructions

1. Blend filling until smooth.
 2. Bake 350°F for 50 minutes.
-

86. Chocolate Strawberry Pie

Ingredients

- 1 chocolate crust
- 2 cups strawberries, sliced
- 1 cup melted vegan chocolate
- 1 cup coconut cream

Instructions

1. Blend chocolate with cream.
 2. Pour into crust, top with strawberries.
-

87. Cinnamon Swirl Sweet Potato Pie

Ingredients

- 2 cups mashed sweet potatoes
- 1 cup coconut milk
- ½ cup sugar
- 1 tsp cinnamon
- Swirl: 2 tbsp maple syrup + 1 tsp cinnamon

Instructions

1. Blend filling.
 2. Pour into crust, swirl maple cinnamon.
 3. Bake 350°F for 50 minutes.
-

88. Pistachio Cherry Pie

Ingredients

- 3 cups cherries, pitted
- ½ cup sugar
- 2 tbsp cornstarch
- ½ cup chopped pistachios
- 1 crust

Instructions

1. Mix cherries, sugar, cornstarch.
 2. Pour into crust, sprinkle pistachios.
 3. Bake 375°F for 40 minutes.
-

89. Banana Cream Pie

Ingredients

- 1 pie crust, baked
- 2 cups coconut milk
- ½ cup sugar
- 2 tbsp cornstarch
- 2 bananas, sliced

Instructions

1. Cook milk, sugar, cornstarch until thick.
 2. Pour into crust, layer bananas.
 3. Chill 4 hrs.
-

90. Mocha Almond Pie

Ingredients

- 1 chocolate crust
- 1 cup silken tofu
- 1 cup melted chocolate
- ¼ cup coffee
- ½ cup almond butter

Instructions

1. Blend until silky.
 2. Pour into crust, chill.
-

91. Cranberry Apple Pie

Ingredients

- 2 cups cranberries
- 2 cups apples, sliced
- ½ cup sugar
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Mix fruit, sugar, cornstarch.
 2. Bake 375°F for 40 minutes.
-

92. Chocolate Raspberry Pie

Ingredients

- 1 chocolate crust
- 1 cup melted chocolate
- 1 cup coconut cream
- 1 cup raspberries

Instructions

1. Blend chocolate + cream.
 2. Pour into crust, top with raspberries.
-

93. Pear Cranberry Pie

Ingredients

- 2 cups pears, sliced
- 2 cups cranberries
- ½ cup sugar
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Mix fruit with sugar + cornstarch.
 2. Bake 375°F for 40 minutes.
-

94. Spiced Persimmon Pie

Ingredients

- 3 cups persimmon puree
- ½ cup sugar
- 1 cup coconut milk
- 1 tsp cinnamon
- 1 crust

Instructions

1. Blend filling.
2. Pour into crust, bake 350°F for 45 minutes.

95. Blackberry Vanilla Pie

Ingredients

- 4 cups blackberries
- ½ cup sugar
- 1 tbsp vanilla
- 2 tbsp cornstarch
- 1 pie crust

Instructions

1. Toss berries with sugar, vanilla, cornstarch.
 2. Bake 375°F for 40 minutes.
-

96. Lemon Poppyseed Pie

Ingredients

- 1 tart shell
- 1 cup lemon juice
- 2 cups coconut milk
- ½ cup sugar
- 2 tbsp cornstarch
- 1 tbsp poppyseeds

Instructions

1. Cook filling until thick.
 2. Stir in poppyseeds.
 3. Pour into shell, chill.
-

97. Pumpkin Chocolate Swirl Pie

Ingredients

- 2 cups pumpkin puree
- 1 cup coconut milk

- ½ cup sugar
- 1 tsp pumpkin spice
- ½ cup melted chocolate

Instructions

1. Mix pumpkin filling.
 2. Pour into crust, swirl chocolate.
 3. Bake 350°F for 50 minutes.
-

98. Apple Cranberry Walnut Pie

Ingredients

- 2 cups apples
- 2 cups cranberries
- ½ cup sugar
- ½ cup walnuts
- 2 tbsp cornstarch
- 1 crust

Instructions

1. Mix fruit, nuts, sugar, cornstarch.
 2. Bake 375°F for 45 minutes.
-

99. Chocolate Orange Pie

Ingredients

- 1 chocolate crust
- 1 cup melted chocolate
- 1 cup coconut cream
- Zest of 1 orange
- 2 tbsp orange juice

Instructions

1. Blend filling until smooth.

2. Pour into crust, chill.
-

100. Holiday Spice Pie

Ingredients

- 2 cups pumpkin or sweet potato puree
- 1 cup coconut milk
- ½ cup maple syrup
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp cloves
- 1 crust

Instructions

1. Blend filling.
2. Bake 350°F for 50 minutes.

With love, French-Inspired Vegan Pies

1. Tarte Tatin (Caramelized Apple Pie)

- Apples, vegan butter, sugar, puff pastry.
- Caramelize apples, top with pastry, bake, then flip upside-down.

2. Tarte au Citron (Lemon Pie)

- Lemon juice, zest, sugar, coconut cream, cornstarch, tart shell.
- Cook lemon filling, pour into crust, chill.

3. Tarte aux Fraises (Strawberry Pie)

- Strawberries, glaze (jam + sugar), tart shell.
- Fill baked shell with strawberries, glaze on top.

4. Chocolate Ganache Tart

- Vegan dark chocolate, coconut cream, tart shell.
- Melt chocolate + cream, pour into shell, chill until firm.

5. Tarte aux Framboises (Raspberry Tart)

- Fresh raspberries, pastry cream (almond milk, cornstarch, sugar), tart shell.
- Fill crust with cream, top with berries.

6. Tarte Bourdaloue (Pear & Almond Tart)

- Pears, almond cream (almond flour, sugar, vegan butter), tart shell.
- Spread almond cream in shell, arrange pears, bake.

7. Tarte au Chocolat et Noisettes (Chocolate Hazelnut Tart)

- Chocolate, hazelnut butter, coconut cream, tart shell.
- Blend, pour, chill, garnish with roasted hazelnuts.

8. Clafoutis-Style Cherry Tart

- Cherries, chickpea flour batter, almond milk, sugar.
- Pour batter over cherries in tart shell, bake.

9. Tarte aux Abricots (Apricot Tart)

- Apricots, sugar, almond cream, tart shell.
- Arrange apricots on almond cream base, bake.

10. Tarte aux Pêches (Peach Tart)

- Peaches, jam glaze, tart shell.
- Bake peaches in shell, glaze with warm apricot jam.

11. Tarte Normande (Apple Almond Tart)

- Apples, almond cream, tart shell.
- Spread almond cream, arrange apples, bake until golden.

12. Tarte aux Mûres (Blackberry Tart)

- Blackberries, pastry cream, tart shell.
- Fill shell with cream, top with berries.

13. Tarte au Café (Coffee Tart)

- Coffee-infused coconut cream, sugar, cornstarch, tart shell.
- Cook coffee custard, pour into crust, chill.

14. Tarte au Caramel (Caramel Tart)

- Coconut sugar caramel, coconut cream, tart shell.
- Fill shell with caramel, top with chocolate drizzle.

15. Tarte aux Figs (Fig Tart)

- Fresh figs, almond cream, tart shell.
- Spread cream, place figs on top, bake.

16. Tarte au Raisin (Grape Tart)

- Red/black grapes, sugar, cornstarch, tart shell.
- Cook grape compote, pour into shell, chill.

17. Tarte aux Mirabelles (Mirabelle Plum Tart)

- Mirabelle plums, sugar, almond flour, tart shell.
- Arrange plums in shell, sprinkle sugar, bake.

18. Tarte au Pamplemousse (Grapefruit Tart)

- Grapefruit juice + zest, sugar, coconut cream, tart shell.
- Cook filling, pour into crust, chill.

19. Tarte au Cassis (Blackcurrant Tart)

- Blackcurrants, sugar, cornstarch, tart shell.
- Cook compote, pour into shell, cool.

20. Mille-Feuille Pie (Napoleon-Inspired)

- Puff pastry layers, vegan pastry cream, powdered sugar.
- Layer cream between pastry sheets, top with icing.