

Raw Key Lime Pie

A new twist on a summer classic

Ingredients:

- Pie crust:
- 1 cup pecans
- 1 cup almonds
- 6 pitted dates
- ½ tsp vanilla extract
- Pinch of sea salt
- Filling
- ¾ cup lime juice (3 limes + water)
- ½ cup raw honey
- ¼ cup full fat coconut milk
- 2 avocados medium
- 2 tsp vanilla extract
- Pinch of seas salt
- ½ cup virgin coconut oil

Method of preparation:

- Add the dates to the food processor and process until it becomes a paste. Add nuts and process until crumbly
- Grease and 8X8 square Pyrex pan or a deep pie dish with coconut oil. Pat the mixture down into the dish to create a thick bottom crust.
- Blend the filling ingredients in a Vitamix or a high-powered blender until smooth. Pour into the dish on top of the crust
- Put pie in the freezer for at least 3 hours. Take out of the freezer an hour before serving to soften.
- Garnish with thin slices of lime and enjoy! YUM!