

# Meyer Lemon Pie

## Crust Ingredients:

- 1 cup pecans
- 5 dates



## Meyer Lemon Filling Ingredients:

- 1/3 cup melted raw coconut oil
- 1/4 cup raw honey or other sweetener
- **Juice from 3 Meyer Lemons**  
(strained to remove seeds and pulp)
- 1 cup cashews or pine nuts
- 1/4 cup water
- 1 tsp. lemon zest

## Meyer Lemon Pie Crust Instructions:

1. In a food processor blend pecans and dates until fine and sticky.
2. Press into bottom of spring form pan

### **Meyer Lemon Filling Ingredients:**

1. Place everything except lemon zest into high speed blender and blend until smooth and creamy.
2. Stir in lemon zest.
3. Pour into pan with crust.
4. Refrigerate for up to 3 hours to allow lemon pudding to firm up.
5. Eat straight from fridge or allow pie to soften and pudding will be gooey and creamy.