

# Raw Key Lime Pie

## Ingredients:

### Crust:

- 2 cups raw coconut shreds
- 2 tbsp extra virgin raw coconut oil
- ¼ cup raw coconut nectar
- ½ cup raw almond meal/almond flour
- ½ tsp salt
- 1 tsp mesquite powder
- 1 tsp. ground cinnamon

### Fillin

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- 1½ cup coconut meat
- ¾ cup lime juice
- 1½ avocado
- dash of salt
- 2 – 3 tbsp coconut sugar (or other raw sweetener, to taste)
- water if needed

### Whipped Cream:

- 1 cup coconut meat
- ¼ cup + 1 tbsp water
- ½ raw cashews, soak 2 – 4 hours
- dash of salt
- 3 tbsp coconut sugar



## Instructions

1. Soak cashews for whipped cream.
2. Prepare crust by putting all crust ingredients in a food processor and process for 1 – 2 minutes until well combined.
3. Pour crust mixture into an 8-inch pie pan and form crust by pressing evenly into bottom and up the sides of the pan.
4. Put crust in the freezer to harden while you prepare the filling.
5. Prepare filling by first blending coconut meat and lime juice in high-speed blender until smooth. It will be thick, but if coconut meat is extra hard, you may want to add a tbsp of water until it becomes smooth.
6. Add remaining filling ingredients and blend again until smooth.
7. Pour filling into crust, spreading evenly.
8. Put the pie in the fridge for at least 2 hours to firm up. (If you want a really stiff pie, use the freezer to harden it. In this case, you must also store it in the freezer. If you harden it in the freezer and then transfer to the fridge, the filling will become mushy and lose its cohesion.
9. In the meantime, make the whipped cream by first blending the coconut meat and water, until smooth. If the coconut meat is particularly thick or tough, it may take some extra blending to get it smooth.
10. Add remaining ingredients to blender and blend until smooth.

11. Put mixture into the fridge or freezer to firm up. If you are putting it in the freezer, make sure to stir it every 10 minutes or so, to keep it from hardening in some places and not in others.
12. When pie is firm, apply whipped cream. You can make a small piping bag with a plastic baggie or if you have frosting/icing tools, use that.
13. Optionally, you can sprinkle some cinnamon on as well.
14. Serve immediately. Store, covered, in the fridge.