

## Avocado key lime pie (raw/vegan)



### **Ingredients:**

#### For crust:

2 cups raw cashews  
1 cup pitted dates (sukkari)  
A dash of salt

Mix in food processor then press in pie dish to form a thin crust.

#### For filling:

1 very large avocado (or 3 small)  
1/2 cup lime juice  
1 tbsp lime zest  
1/2 cup maple syrup  
1/4 cup coconut oil  
1 tsp vanilla extract  
Dash of salt

#### Garnish:

Pomegranate seeds

### **Directions:**

Pulse the filling ingredients together, refrigerate for minimum 3 hours, serve chilled.

#### *Alternative presentation:*

Make the filling and assort into different cups, refrigerate for 3+ hours, then crumble the crust ingredients on top or replace with granola, nuts or fruit!

ENJOY!