

## Vegan Desserts – Class 2

### Coconut Lime Pie (no bake)

#### Ingredients for the crust

- 1 cup raw almonds
- ½ cup shredded unsweetened coconut
- ½ cup dates, pitted
- ½ tsp vanilla extract
- ¼ tsp unrefined salt

#### Ingredients for the filling

- 1 cup coconut/cashew/ almond milk
- 2 cups raw cashew nuts
- ½ cup dates (about 5 dates, pitted)
- ¾ cup fresh or bottled lime juice
- ¼ tsp unrefined salt
- 2 tsp vanilla extract
- ¼ cup shredded coconut

#### Ingredients for the garnish

- 1 tbsp shredded coconut
- 1 fresh lime

A 9” springform pan is best for this, as the crust does not hold together. It could be served directly from a pie dish if necessary. Line the base of the pan with parchment paper.

To prepare the crust, in a food processor pulse the almonds and coconut together into a fine flour. Add the dates, vanilla extract and salt. Pulse again a few times, until the mixture begins to clump together. Transfer to a parchment lined 9” pan, spread out evenly and press down firmly. Place in the refrigerator to set, while you prepare the filling.

In a blender, place all the filling ingredients and blend until smooth. Taste the mixture and add more lime juice if needed.

Pour the filling into the prepared crust and refrigerate for at least 2 hours before serving. For garnish, cut one slice from the lime to place in the center. Grate a little zest from the lime over the filling and sprinkle with shredded coconut.