Avocado Chocolate Pie



Serves 6-8

Ingredients

Crust

1½ cups Oreo cookie crumbs
5 tbsp butter melted

Filling

1 medium ripe avocado
1 (14oz) can of condensed milk
4 oz of cream cheese, room temperature (½ stick)
1 juice of lemon
1 juice of lime
4 oz dark chocolate
¼ cup coconut flakes for garnish

Coconut whipped cream

1 (14oz) can coconut milk refrigerated for at least 24 hours
3 tbsp powdered sugar
1 tsp vanilla extract

Preparation

1. Carefully open can and remove all the solid coconut milk. do not use the water at the bottom of the can.
2. Place in a stand mixed and whisk with the sugar and vanilla until light and fluffy and medium peaks form. Use

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immediately or keep in a sealed container in refrigerator till ready to use. (It can always be re-whipped just before use if it has gone too flat.)

3. Preheat oven to 400°F
4. In a bowl, mix the Oreo crumbs with the melted butter.
5. Press crumbs into the bottom and sides of a 9” pie plate or spring form pan.
6. In a blender, mix the avocado, condensed milk, cream cheese and citrus juices until well blended.
7. In a double boiler on the stove, heat the chocolate until fully melted and set aside to cool slightly. Fold the avocado mixture gently into the chocolate incorporating well to get a uniform brown color. Pour mixture into crust.
8. Bake at 400°F for 5 minutes and then turn down to 350°F, then bake for an additional 30 minutes or until the middle is just set when you shake the pan slightly. Cool completely.
9. Garnish with fresh coconut whipped cream and top with coconut flakes if desired!