

Vegan Avocado Key Lime Pie



Serves 8

Preparation

1. In a food processor, blend the dates, pecans, grated coconut and salt until the mixture forms a dough ball.
2. Place the dough in a pie plate. Press it and smooth out evenly to form the crust.
3. Freeze the pie crust while preparing the filling.
4. In the food processor, add the avocados, lime juice,

Ingredients

- 250 ml (1 cup) dates
- 250 ml (1 cup) pecans
- 125 ml (½ cup) grated dried coconut
- 5 ml (1 teaspoon) sea salt
- 2 avocados
- 60 ml (¼ cup) fresh lime juice
- 60 ml (¼ cup) maple syrup
- 5 ml (1 teaspoon) vanilla
- 15 ml (1 tablespoon) lime zest
- 15 ml (1 tablespoon) coconut oil

Note

It is possible to freeze the pie overnight, but it will need more time at room temperature before serving.

