

## **Key Lime Pie with JoshEWEa's Garden Crispy Nuts and Whipped Cream on the Side**

(Serves 8)

Pie Crust:

- 1 cup macadamia nuts (ideally soaked crispy nuts by JoshEWEa's Garden)
- 1 cup pecans (ideally soaked crispy nuts by JoshEWEa's Garden)
- 6 pitted dates
- ½ teaspoon vanilla
- Pinch of salt (Selina Naturally)

Filling:

- ¾ cup lime juice
- ½ cup maple syrup or honey
- ¼ organic coconut milk
- 1 cup avocado
- 2 teaspoons vanilla
- Pinch of salt (Selina Naturally)
- ½ cup coconut oil (Green Pasture's)

Top Cream Layer: Lime and Honey Coconut Cream – place a dollop on each slice or a thin layer of lime honey coconut cream on top of pie before slicing.

Garnish: (optional)

- Lime Slices
- Raspberries
- Mint Sprigs

Place dates in the food processor and process until they become a paste. Add nuts and remaining ingredients and process until crumbly. Pat this mixture down in the spring form pan and up the sides creating a thick crust. (Can be placed into sheet pans and served in squares).

Blend filling ingredients in blender until smooth. Pour into pie crust. Place in freezer and freeze for 1 hour. Remove from freezer and place thin layer of lime honey coconut cream on top or simply place a dollop of coconut cream on top before serving. When you are ready to serve, remove from freezer and let sit 1 hour before serving to soften. Slice and serve. Garnish with lime slices, raspberries and mint leaves.