

Raw Chocolate Pie w/Coconut Cream Sauce

Rich is the word on this one - oh, and really yummy!

Serves 8-10

Ingredients:

Crust:

1 C almonds
1 C pecans
1 1/2 C dates, soaked in water for 1 hour or longer
1/2 t sea salt
1/2 t cinnamon

Pie Filling:

1 C cashews, soaked in water for about an hour
1 C macadamia nuts
1/2 C honey
1/2 C agave nectar
4 T coconut oil/butter
2 t vanilla
1/4 C coconut milk
3 T raw cacao powder or carob powder
juice of 1/2 lemon



Cream Sauce:

1/2 C cashews, soaked in water for about an hour
coconut meat - from 1 young coconut (fresh not dried)
1/2 C honey or agave nectar
2 T coconut oil/butter
1/4 C coconut milk
2 t vanilla
1/4 t cinnamon
1/4 t sea salt

Preparation:

- For crust, place nuts in food processor and pulse chop until desired texture is reached - chunky or fine. Drain dates and add to the nuts along with spices. Blend until well mixed.

- For filling, drain and rinse the nuts well. Place all of the ingredients in a high powered blender (like a Vitamix) or food processor and blend until creamy. Be careful not to let your blender or processor overheat in the beginning stages.

Press your crust firmly into a 9"-10" glass pie dish. Pour filling over crust. Freeze for at least 3 hours. This pie must stay frozen to be firm as it is more like pudding at cooler temperatures.

- For cream sauce, place all ingredients in a Vitamix or high powdered blender and processor until creamy. Refrigerate until ready to pour over the pie.

Serve with fresh strawberries or raspberries.

This recipe is from The Raw Table