

# Raw (or not) Key Lime Pie

*Provided by: Lorn Douglas*

This is still a work in progress! If you get this recipe from me next week it will probably be a little different. I keep changing it and it keeps getting rave reviews. Mostly I just make the filling and serve it as Key Lime Pudding. Several times someone has asked me how do you make it green, not knowing its three quarters or more avocado. I have had people upset with me lately if I don't bring this to pot luck...

The part you will have to work out is the balance of lime and sweetener. I have a Key lime and a Tahitian lime tree. I have to use much more Tahitian lime to make it taste right. I prefer it more tangy. This recipe will make a very large deep-dish pie. It will also make 3 small pies.

## CRUST:

<b>1-1/2 C</b>	<b>C</b>	<b>Mac or Walnuts, an oily nut..</b>
<b>1-1/4 C</b>	<b>C</b>	<b>Almonds</b>
<b>1/4 C</b>	<b>C</b>	<b>Artisana coconut butter</b>
<b>1/4 C</b>	<b>C</b>	<b>Coconut oil</b>
<b>2</b>	<b>Tbl</b>	<b>Agave or 4 Tbl Sugar</b>
<b>2</b>	<b>Tbl</b>	<b>Powdered cacao</b>
<b>1</b>	<b>tsp</b>	<b>Vanilla</b>
<b>1/4</b>	<b>tsp</b>	<b>Salt</b>

Add all ingredients to processor and let it rip until nuts are ground mealy. Press into greased (w/ coco oil) pie pan(s).

## FILLING:\*\*

<b>2-2-1/2 C</b>	<b>C</b>	<b>Key Lime juice* other limes will be as much as twice this.</b>
<b>6-8 C</b>		<b>Avocado***</b>
<b>1/2 C</b>		<b>Agave nectar or 1 C Sugar (then not raw)</b>
<b>1/2 C</b>		<b>Coconut milk (or water and meat)</b>
<b>1/4 tsp</b>		<b>Salt</b>
<b>1/2 C+Tb</b>		<b>Coconut butter</b>

I start by blending the hard coconut meat, water, lime juice, salt, and sweetener until the coco meat is pulverized. I then add the avo until there are no chunks.

Pour into prepared crust and set in fridge/freezer until firm (about an hour). I like to serve it partially frozen but not icy.

\* My limes are very tart and sweet, with different limes the amount of sweetener may need to be adjusted.

\*\* The filling freezes perfectly! I taste tested by saving part of a batch in the fridge and the other part in the freezer for 2 days. They came out identical. I have frozen it up to a year.

\*\*\* Avocados are best when just reaching ripeness for this recipe. The firmness and lack of avo taste is a benefit. Enjoy!!!