

### **Nut Crumb Pie Crust**

2¼ c. almond flour

½ tsp. cinnamon

1/3 c. melted butter or coconut oil

2 tbsp. maple syrup

Preheat oven to 350°. Mix ingredients in a bowl. Press dough into a 9" pie plate, evenly pressing up the sides. For pies that call for a pre-baked shell, bake at 350° for 15-20 mins. Cool, then add filling. For pies baked directly in this crust, keep oven temperature down to 325°-350° and adjust cooking times, as needed.

### **Chocolate Mousse Pie Filling**

5 (5.4 oz) cans coconut cream\*[or you can use 2 (13 oz) cans]

1/4 c. maple syrup

2/3 c. cocoa powder

½ tsp. vanilla

¼ tsp. sea salt

Scoop only the white coconut cream out of the cans and leave any remaining clear liquid at the bottom of the can. Put the coconut cream in a large mixing bowl. Mix the coconut cream and whisk it until the lumps are broken up and it is a thick cream consistency.

Once the coconut cream is smooth, add the maple syrup, cocoa powder, sea salt and vanilla and gently mix it with the whisk or hand mixer until it is fully blended and there are no lumps.

Use the nut crust recipe and pre-bake it. Make sure that the pie crust has cooled after baking, then pour the chocolate coconut cream filling in the pie crust. Spread the filling evenly and place in the refrigerator for 2 hours or more to allow it to set.

You can place a small amount of coconut cream or dairy cream on top for garnish and add shaved chocolate.



### **Key Lime Pie Filling**

1½ c. avocado (about 3 avocados)

¾ c. coconut oil

¼ c. full fat coconut milk

⅓ c. + 2 tbsp. fresh lime juice

⅓ c. maple syrup

Dash of sea salt

Zest of 1 lime

Place all ingredients except lime zest into a food processor or blender. Process/blend on high until filling forms a creamy green batter without lumps. Stir in lime zest.

Pour the filling into your pre-baked nut crust. Smooth with a spatula. Refrigerate for 3 hours before serving. Top with coconut or whipped cream.