



“I Am Awakening” Key Lime Pie

~ From *Cafe Gratitude's "I Am Grateful" Recipe & Lifestyle book*, available at Amazon.com or <http://www.cafegratitudestore.com/bko1-ig.html>



“When has something turned out much better, than you could ever have planned?”

CRUST

- 1 1/4 cups pecans
- 1 1/4 cups macadamias or walnuts
- 1/4 cup finely chopped dates
- 1/4 tsp vanilla
- 1/8 tsp unrefined sea salt

FILLING

- 3/4 cup lime juice (or cut with lemon juice for a “lemon lime” version)
- 1 cup avocado (approx. 2 avocados)
- 1/2 cup agave, honey, &/or maple syrup
- 1/3 cup coconut milk
- 1/2 tsp vanilla
- 1/8 tsp unrefined sea salt
- 2 Tbsp lecithin
- 1/2 cup coconut butter
- 1/2 tsp “green” veggie/grass powder (optional for a greener color)

For the crust, process the ingredients for the crust in a food processor with the “S” blade attachment, until small and crumbly. Press into greased (with coconut butter) 9-inch pie pan.

For the filling, blend all ingredients *except lecithin and coconut butter* in the same food processor (no need to clean it after making the crust), until smooth. Add lecithin and coconut butter, blending until well incorporated. Pour into prepared crust and freeze for 1 hour, or until firm.

Garnish with lime and/or banana slices.

Bon Appetit!

“Our entire life . . . consists ultimately in accepting ourselves as we are.”
~ Jean Anouilh