

# Sugar/Grain-Free Key Lime Pie

## **Pie Crust**

¼ cup almond flour  
½ cup coconut flour  
¼ tsp baking soda  
1 tsp cinnamon  
¼ cup coconut oil  
¼ cup honey  
1 eggs  
1 tsp vanilla

## **Key Lime Filling**

1 Can coconut milk  
½ cup honey  
¾ cup fresh key lime juice\*  
1 large avocado  
1 pkg gelatin

## **Lemon Cream**

1 can coconut milk (chilled for 24hrs)  
3 Tbsp honey  
1 tsp vanilla  
1 Tbsp lemon zest  
1 Tbsp fresh lemon juice

## **Directions**

### ***Pie Crust***

1. Preheat oven to 350F
2. Combine all dry ingredients in one bowl and all wet ingredients in a separate bowl
3. Whisk each until well combined and combine together until well mixed
4. Press mixture into a well greased 9-inch pan or spring form pan
5. Bake for 15 minutes or until pie crust turns a nice golden brown
6. Make sure to allow pie crust to cool completely before adding filling

### ***Filling***

1. In a blender combine lime juice, honey, avocado and gelatin on high speed until well mixed
2. In a small saucepan gently heat the coconut milk until just above luke warm and combine into lime mixture and stir until a consistent colour is reached
3. Pour filling into pie crust and refrigerate over night

### ***Lemon Cream***

1. Open your coconut milk can and scoop out the solid milk portion leaving the clear liquid in the can
2. Blend on medium-high speed for 2-3 minutes to incorporate some air and fluff up the coconut fat
3. While beating the coconut gradually add in the honey 1 Tbsp at a time
4. Finally blend in lemon zest and juice and beat for an additional 3-4 minutes
5. Pour cream mixture over key lime filling and refrigerate for several hours to pop into the freezer (covered) for at least 1 hour before serving

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*\*store bought lime juice or standard limes can be substituted but may alter flavor*