

Raw Chocolate Cream Pie

Chocolate Nut Crust:

1 cup nut meal of choice – grind pecans, almonds, walnut (purchased almond meal works well too)
4 medjool dates (substitution option: 2-3 Tbsp maple syrup)
1/4 cup dark cocoa powder
1/4 cup coconut oil
pinch of sea salt
1 tsp. vanilla

Place all ingredients into a food processor (or blender) and pulse until well combined. You want it to slightly stick together in a clump.

Spoon mixture into a small (8-inch) springform pan or other pan of equivalent size.

Press with your fingers, to firmly place the crust in the pan.

Set aside.

Chocolate Filling:

2 cups cashew pieces
1/2 cup coconut oil, liquid
1/3 - 1/2 cup maple syrup (substitution options: raw honey or agave nectar)
1/2 cup water
2 tsp. vanilla
3/4 cup dark cocoa powder

Soak cashews for about 10-15 minutes, then rinse well. Place cashews into blender with sweetener, vanilla, and water. Blend briefly to get it creamy.

Add in the cocoa powder and coconut oil, blend until creamy: stopping and scraping down the sides as needed. Continue blending until it is nice and smooth.

Once chocolate filling is blended, scoop filling into the pan on top of the crust, spreading to make it smooth.

If desired, sprinkle with chopped pecans, cover tightly with plastic wrap, then foil, and put in the freezer for at least a few hours before removing from the pan and serving.

(I let the frozen pie partially thaw in the refrigerator before cutting and serving. It holds its shape very well.)

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