

Raw Berry “Cheesecake” Pie

The Crust:

1/2 cup raw almonds, soaked overnight and drained
1 cup raw, flaked coconut
1 Tbsp. maple syrup
2 1/2 Tbsp. coconut oil
1/2 tsp. vanilla extract
1/4 tsp. cinnamon
pinch of sea salt – to taste

The Filling:

2 cups raw cashews, soaked overnight and drained
1/2 cup maple syrup
1/2 cup coconut oil, melted
1/2 cup fresh lemon juice
1/4 tsp. nutmeg
1 vanilla bean, scraped (or 1 tsp. extract)
about 1/4 cup water
pinch of sea salt
3 cups fresh berries – I used equal amounts of blueberries and raspberries

Instructions:

Place almonds in a food processor and process until almost fine. Add flaked coconut and process for a minute or so.

Add in the syrup, coconut oil, cinnamon and salt. Process until everything is nicely incorporated.

Remove mixture from the bowl and press into the bottom and side of a 9-inch pie pan. Place in the freezer while you make the filling.

Place the cashews and about 1/4 cup water in the pitcher of a blender (or a food processor). Blend well, slowly add lemon juice, coconut oil, maple syrup, nutmeg, vanilla and sea salt.

Blend until creamy. (May be necessary to add more water.)

Remove the crust from the freezer and pour in about half of the filling.

Scatter about half of the berries on pie, then add the rest of the filling. Place remaining berries on top.

Freeze for a few hours. Cover with plastic wrap and foil, if pie is going to be in the freezer for more than a day.

Before serving, remove pie from freezer and place in refrigerator for a couple hours. (This pie can also be eaten directly from the freezer, however, I found it difficult to cut using just a fork – pieces broke off, with some of the chunks “flying” off the plate. Thus – I like to allow the pie to soften a bit.)

(Recipe credits to Heather Bruggeman ~ Beauty that Moves & Whole Kitchen)