

paleo chocolate pie + raw graham cracker crust (serves 8)

Recipe from *The Paleo Chocolate Lovers' Cookbook* by Kelly Brozyna

For the filling, use the cream at the top of a can of separated full-fat coconut milk. To get it to separate, refrigerate a couple of cans overnight.

crust

- 1 C walnut halves and pieces
- ¼ C (about 4) soft, pitted Medjool dates
- 1 t ground cinnamon
- Pinch of sea salt

filling

- 1 C coconut cream
- ½ C (about 8) soft, pitted Medjool dates
- 3 ounces dark chocolate, melted
- ¼ C melted coconut oil
- 2 t vanilla extract

To make the crust, in a food processor with an “S” blade, purée the walnuts, dates, cinnamon, and salt for about 20 seconds or until very fine.

Transfer the crust mixture to a glass pie dish*, and press it across the bottom and halfway up the sides.

Rinse the food processor.

In a small saucepan*, heat the coconut cream just slightly. (*Being lazy, I microwaved it for 45 seconds in a glass measuring cup.)

Add the heated coconut cream, dates, chocolate, coconut oil, and vanilla extract to the food processor, and purée for 1 minute or until the filling is dark and completely smooth.

Pour the filling over the crust and chill to set.

When you're ready to serve the pie, top it with whipped coconut cream.

Store any uneaten pie in the refrigerator for up to 4 days. (As if you'd actually have any left!)

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