

PINEAPPLE LEMON PIE

COOK TOGETHER SLOWLY UNTIL GLOSSY

1-2 TBS AGAR-AGAR

½ CUP WARM WATER

BLEND UNTIL VERY SMOOTH

3 CUPS PINEAPPLE JUICE

2/3 CUP RAW CASHEWS

2/3 CUP HONEY OR ½ CUP AGAVE NECTAR OR SWEETENER OF CHOICE

1/3 CUP DRIED UNSWEETENED COCONUT

6 TBSP ARROWROOT POWDER OR CORN STARCH

3 TBSP LEMON RIND

¼ TSP SALT

ADD AGAR- AGAR TO BLENDED INGREDIENTS

COOK OVER MEDIUM HEAT UNTIL VERY THICK

ADD 2 TBS LEMON JUICE. MIX WELL AND POUR INTO PIE SHELL.

SIT IN REFRIGERATOR TO CHILL. TOP WITH SOY or COCONUT WHIPPED CREAM

CRUST

1 CUP ROLLED OATS

1 CUP RAW CASHEWS

1 PINCH SALT

WHIZ OATS AND CASHEWS IN VITAMIX UNTIL FINELY GROUND
POUR INTO A BOWL. ADD 3 TSP COLD WATER AND FORM INTO A BALL. PRESS INTO A PIE PLATE AND FLUTE EDGES. BAKE UNTIL SLIGHTLY GOLDEN, DON'T OVER COOK. LET COOL BEFORE POURING IN MIXTURE