



# Coconut Creme Pie

(Dairy Free, Gluten Free)

## For the crust:

- 10 oz. gluten free vanilla cookies
- 2 tablespoons organic coconut palm sugar
- 3 tablespoons coconut oil, melted
- 1 tablespoon almond milk

## For the filling:

- 3 tablespoons arrowroot powder
- 1 can full fat coconut milk
- 1 large egg
- 3 tablespoons raw honey
- ¼ teaspoon pink Himalayan salt
- ½ teaspoon vanilla extract
- ½ cup organic toasted shredded coconut (unsweetened)

## For the coconut whipping cream

- 1 cup full fat coconut milk (chilled 1 day in advance)
- Toasted organic coconut (to garnish)

Preheat oven to 350°F/180°C. Crush the cookies in a plastic bag with a mallet or rolling pin, or pulse them in a blender until they are like fine breadcrumbs. They should measure out to be 1¾ cups.

In a mixing bowl, combine cookie crumbs and sugar, then drizzle in the coconut oil. Mix to moisten the crumbs, then drizzle in the almond milk and mix again to form a crumbly dough. Use another tablespoon of almond milk if mixture is too dry. Transfer to a 9-inch pie plate and press crumbs on the sides then work your way down to the bottom. Bake for 10 minutes, then remove from oven and set aside.

For the filling, mix the arrowroot powder with a little of the coconut milk to make a paste, then add egg, honey, salt and remainder of coconut milk. Set the stovetop to high and bring the mixture to a boil, stirring constantly until it thickens. Reduce heat to medium and stir in the shredded coconut and vanilla extract. Pour the filling over the cooled crust. Refrigerate for about 4 hours or until the coconut layer is firm.

For the cream, open the lid of a can of chilled full fat coconut milk. The coconut milk will have separated into thick (possibly solid) cream and water. Be careful to remove only the thick cream. Discard the water. Take a cup of the solid coconut milk and place it in a bowl. Whip the coconut milk with a hand mixer until fluffy. Spread it over the coconut filling layer. Sprinkle with toasted coconut and chill for 1 hour before serving. **Serves 8.**