

Raw Pecan Pie Recipe



Serves 8 to 10

For the crust:

3/4 cups raw pecans 3/4 cups raw walnuts 1/4 teaspoon sea salt 1/4 cup shredded coconut 1 cup pitted medjool dates, packed For the pie filling 1 1/4 cup medjool dates, tightly packed, pitted, and soaked in warm water for at least an hour 1/2 cup plus 3/4 cup raw pecans, divided 1/4 cup melted coconut oil 2 teaspoons vanilla extract 1 teaspoon cinnamon 1/4 teaspoon nutmeg Big pinch sea salt

To make the crust: Place the walnuts and pecans, sea salt, and coconut in a food processor and grind roughly. Add the dates and process until the mixture is thoroughly broken down and sticks together when you squeeze a bit in the palm of your hand. Press mixture evenly onto the bottom and sides of a pie plate (alternately, you can press it into a 9" springform pan).

Filling:

Drain the dates, reserving the soak liquid. Transfer the dates to a high-speed blender or powerful food processor. Add the 1/2 cup pecans, coconut oil, vanilla, cinnamon, nutmeg, salt, and about 1/4 cup of the date-soaking water. Blend until the mixture is totally smooth. Pour the filling into the crust. Smooth the top over with an inverted spatula. Place in the fridge for at least four hours to set. Decorate the top with the 3/4 cup pecans and continue to chill till ready to serve. Recipe from our friends at Food 52...