

## Dairy-Free, Grain-Free Chocolate Cream Pie

Creamy, smooth, and rich. Words to describe this delicious, healthy, raw chocolate dessert. If you are looking for a grain-free, dairy-free chocolate pie, this dessert is perfect. Filled with healthy fats, nutrient-rich proteins from cashews and pecans, high in fiber, and rich in antioxidants from the cacao, you can enjoy your dessert guilt-free!



It is very rich, so I tend to go a little lighter on the cacao, but you can experiment with what works best for your taste.

### Crust

1 rounded cup pecans  
4 dates  
1/2 cup cacao powder  
1 teaspoon vanilla  
1/2 teaspoon cinnamon  
pinch of sea salt

### Directions for crust:

1. Place all ingredients in a food processor and pulse until combined. The crust should slightly stick together.
2. Press evenly into a glass pie plate. Set aside.

### Filling

2 cups cashews, soaked in warm water for 20 minutes (I typically soak mine overnight)  
1/2 cup coconut oil, melted  
1/2 cup raw honey  
1/2 cup water  
2 teaspoons vanilla  
3/4 cup cacao powder

### Directions:

1. After soaking cashews, rinse and drain well.
2. Place cashews, honey, vanilla, and water in a high-powered blender or food processor. Blend until creamy.
3. Add cacao powder and coconut oil. Blend until creamy. (You will have to stop periodically and scrape down the sides.)
4. Once the filling is silky and creamy, pour into the pan over the crust. Place in the freezer to set for a few hours and enjoy!