

Vegan Key Lime Pie

Makes 6 to 8 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

Crust:

- 1 ½ cups crushed graham crackers
- ⅓ cup sugar
- ⅓ cup oil (your choice)

Filling:

- ½ cup cashews
- 1 can coconut milk/coconut cream
- ½ cup key lime juice (about 8 key limes)
- Zest from key limes
- ¼ cup lemon juice
- ¼ cup agave
- ¼ cup pure maple syrup
- 1 tsp. vanilla extract
- ¼ tsp. citric acid
- ¼ tsp. salt

Saucepan:

- ⅓ cup water
- 4 tsp. agar powder

Directions

1. Wash hands with soap and water.
2. Prepare crust by mixing all the crust ingredients until they are moldable like wet sand.
3. Press crust mixture firmly into a pie tin and bake at 350 °F for 7 minutes. Set aside.
4. Scrub key limes with a clean vegetable brush under running water. Squeeze to make ½ cup of key lime juice.
5. Add all of the pie filling ingredients to the blender. Blend until smooth.
6. Add agar powder to a small saucepan. Activate the agar powder by adding ⅓ cup of water. Cook over medium-high heat while whisking constantly until it becomes clear and thick.
7. Scrape agar mixture into the blender. Blend everything together until smooth.
8. Pour pie filling into the crust and chill until firm, at least 3 hours.
9. Decorate pie to your liking, using key lime slices, almond milk-based whipped cream and edible flowers (as pictured).

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