

Key lime pie

CRUST

1 1/2 cups finely ground graham cracker crumbs
3 tablespoons granulated sugar
1 large pinch fine grain sea salt
7 tablespoons nondairy butter, melted

FILLING

1 1/2 tablespoons finely grated lime zest
1/2 cup raw cashews
1/4 cup raw pine nuts, or more cashews
2 7.4-ounce cans sweetened condensed coconut milk (I used Let's Do Organic brand)
2/3 cup fresh key lime juice, or regular lime juice
1 tablespoon cornstarch, dissolved in 2-3 tablespoons cold water

Heat oven to 350°F (176°C).

PRESOAKING THE NUTS: If you are not using a high speed blender (Vitamix or Blendtec), combine the cashews and pine nuts in a small bowl with boiling water, cover, and set aside while you prepare and bake the crust. Drain, and use in the filling as directed.

CRUST: Combine graham cracker crumbs, sugar and salt in a large bowl and stir until mixed. Add melted butter, stirring until the crumbs are saturated. Press crumbs into the bottom and up the sides of a standard 9-inch pie dish. Bake crust until lightly browned, about 10 minutes. Set on cooling rack while you prepare filling.

FILLING: Combine zest, cashews, pine nuts, condensed milk, and lime juice in a blender and blend until completely smooth, about two minutes in a high speed blender, or up to five minutes in a regular blender. While the blender is running, slowly pour in the dissolved cornstarch mixture. Transfer mixture to a large pot over medium-high heat, stirring frequently to prevent sticking. As the filling heats up it will begin to thicken. Continue stirring for one more minute - it should have the consistency of pudding. Pour into the graham crust, smoothing out the top. Allow to cool at room temperature for one hour. Transfer to the refrigerator and chill until for at least four hours, or overnight.

Serve straight from the refrigerator. Top with coconut whip and additional lime zest.