

CREAMY GREEN PIE

8 Servings

Note: Must be refrigerated at least 4 hours

CRUST INGREDIENTS

2/3 cup rolled oats, toasted
1/3 cup brown sugar
(or 1/3 cup coconut sugar + 1 teaspoon oil)
1/2 cup sweetened or unsweetened coconut, fine
1/2 cup unsalted cashews
1/3 cup melted butter or margarine
1/4 teaspoon salt
1/2 teaspoon vanilla

FILLING INGREDIENTS

8 oz. less-fat cream cheese, room temperature
2 large or 3 medium avocados
1/4 cup agave syrup or honey
2 to 4 tablespoons lime juice (Buy 2 medium to large limes)
1 cup (1/2 pint) whipping cream
2 tablespoons agave syrup (or other equivalent sweetener)
1/2 teaspoon coconut extract
2 thin slices lime

CRUST INSTRUCTIONS

1. Preheat oven to 325 degrees. Toast oatmeal in shallow pan for about 10 minutes. (Watch carefully.)
2. Pulse all crust ingredients in food processor until well combined and oatmeal is fine.
3. Press into 9" pie pan. (Distribute evenly in bottom of pie pan. Press lightly, forcing some up around edges. Dip fingertips in oil to press firmly and form evenly on bottom and around sides.)
4. Bake 8 to 12 minutes, or until crust begins to brown.
5. Remove from oven. Use back of a teaspoon to gently redistribute sliding crust all the way back up to the top of the sides and pat down bottom of crust until even and flat. Crust will harden as it cools.
6. Allow crust to cool completely. If preparing crust ahead of time, cover with cellophane and refrigerate.

FILLING INSTRUCTIONS

1. Cut 2 thin slices of lime for garnish before squeezing juice. Cut slices in quarters and drain on paper towel. Wrap in cellophane and save for garnish, when serving pie.
2. Put first four filling ingredients in food processor, using only 2 tablespoons lime juice to start. Puree until creamy and smooth.
3. Taste filling and blend in 1 or 2 more tablespoons lime juice, as desired.
4. Whip cream with agave syrup (or other sweetener) and coconut extract, until stiff peaks form.
5. Fold 3/4 cup of the whipped cream into the avocado mixture. Save remainder of whipped cream for garnish when serving pie.
6. When crust is completely cool, spread filling evenly in crust. Cover with cellophane adhered to the filling to slow discoloration. For extra protection, cover with foil on top of the cellophane. Refrigerate at least 4 hours, to firm filling. There are no guarantees that the filling will remain green until the next day, so plan to eat it within a few hours of firming, while top of filling remains as green as the filling underneath.

SERVING INSTRUCTIONS

Option 1 – Serving Whole Pie:

1. Spoon 4 uniform-size dollops of whipped cream near edges of pie, evenly spaced. Spoon 4 more uniform-size dollops halfway between the other dollops.
2. Take the small lime wedges reserved for garnish and place one on top of each dollop of whipped cream, with each wedge facing the same direction.

Option 2 – Serving One Piece at a Time:

1. Cut one piece of pie.
2. Place a dollop of whipped cream and one of the lime wedges reserved for garnish on top.

NOTES:

- (1) Preparing crust the night before and refrigerating it covered with cellophane will cut preparation time later and help the pie chill more quickly.
- (2) Avocados that are too ripe will not make a pleasant shade of green.
- (3) Be sure your knife cuts through the crust thoroughly. Otherwise, it will be difficult to serve it neatly.
- (4) If eating the pie is somehow delayed until browning has occurred, scraping off the top layer of filling will reveal green underneath. The brown portion is unappetizing, but not harmful.

