

Raw Cherry Pie

Filling

3 C. pitted and halved cherries

½ lemon juiced

1 T. honey

Crust

½ C. dates soaked in ¼ c. water

¼ C. pecans finely ground (pebble/sand size)

½ C. rolled oats

1 T. coconut oil softened and melted

¼ t. cinnamon

Salt to taste- about 1/8th a teaspoon.

Make the crust first. Take the soaked dates and drain the liquid. Either finely chop or process these dates into a paste. Add the pecans, rolled oats, melted coconut oil, cinnamon and salt. Stir and mix well. Press into a lined plate. (I chose waxed paper.) Place in the freezer so it sets up.

Filling. Take 1 cup of the cherries and blend them up or mash them well. Add the honey and lemon juice. Then add the remaining 2 cups of pitted and halved cherries. Mix well. Take out the crust from the freezer and pour this mixture into the pie crust. Return the pie into the freezer for an hour or until you are ready to eat it. Goes great with some vegan coconut milk ice cream! (This makes a half-size of a regular pie dish and serves about 4. Double the recipe for a full-size pie.)

Recipe by Kelly Pomeroy