

Vegan Raw Pecan Love Pie

Source: Kimberly Snyder, Better Vegan Category: Vegan Desserts

Prep Time: 30 min Cook Time: 0 Total Time: 30 min

Makes 1 pie



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Ingredients:

Crust:

2 cups medjool dates (with pits)

3/4 cup finely ground coconut flakes

1 cup raw walnuts, soaked for 4 hrs., then drained and rinsed

Filling:

2/3 cup filtered water

1 cup raw pecans, soaked about 15 minutes, plus more to garnish

1 cup raisins, preferably organic

1 Tbsp. vanilla extract

1 tsp. nutmeg

1/3 cup maple syrup

1 tsp. pink Himalayan salt

Recipe Link:

<https://www.betterveganrecipes.com/raw-pecan-love-pie>

Instructions:

1. Prepare the ingredients.
2. Pit the dates, extracting each pit and discarding it. Add the dates, coconut flakes and walnuts to a food processor and process on high until thoroughly mixed. Press the mixture into the bottom and sides of a 9" pie plate. Set the pie plate to the side.
3. Blend all the filling ingredients together in a blender until smooth. Pour the filling into the pie shell and garnish with raw pecans. Chill in the freezer overnight before serving.

Notes:

The pie will freeze pretty hard in the freezer. Remove from the freezer about 10 minutes before serving, then slice.

Equipment needed:

Blender

Pie plate

Serving suggestion:

Serve with a scoop of [Better Vegan Vanilla Ice Cream](#) and fresh mint.