

Glowing Skin Key Lime Pie

Many raw desserts are quite easy to make and I will give you a very easy recipe today...

It's my Raw **Coconut & Key Lime pie** and it tastes as good as it looks ;)



Ingredients

- [Organic Coconut oil](#) 1/2 cup
- Organic Coconut butter 1/3 cup
- Organic macadamia nuts 1 cup
- Organic dried figs x 4
- 10 dried apricots
- Raw honey 1 cup
- Limes juice 1/2 cup (approx. 4)
- Zest of two limes (or 3 drops [food grade lime oil](#))
- Coconut 1 cup(shredded)
- Coconut for decorating
- Avocados x 2
- Organic vanilla bean
- Organic raspberries to serve
- Coconut ice cream to serve
- 1/4 tsp [organic spirulina](#) (optional if you want it greener than mine)
- 1 scoop [Perfect Hydrolyzed Collagen](#) Powder

**Use Organic where possible to reduce harmful toxins.*

What to do

1. Line a pie dish, by placing the dish on top of the baking paper and then cutting out around the bottom and then place the paper inside of dish.
2. In your food processor, add the macadamia nuts, figs (remove stalks), apricots and shredded coconut. Blend this well until a fine crumbly texture.

3. Once the mixture is processed, tip it out into your lined dish and smooth it out and pat it down firmly.
4. Wash the processor container with hot soapy water and dry.
5. Zest 2 of the 4 limes then juice them all.
6. Peel, de-seed and chop the avo's then add the flesh to the processor.
7. Add the lime juice, zest, honey and vanilla bean seeds. Whizz this up until it's creamy and no lumps.
8. Add in the coconut oil, Perfect Collagen and butter to the mixture and whizz again. Tip this mixture out onto your already prepared pie base and smooth it out.
9. Put the pie in the fridge to set overnight.
10. When you are ready to transfer to a plate, simply cut around the edge of the pie dish and tip upside down to remove. It should come out fairly easily. Then gently flip it over onto a large plate.
11. Decorate with the raspberries and leftover coconut and serve with Coconut Ice cream