

Banana Cream Pie

(gluten-free, sugar-free & dairy-free)

CRUST

1 ½ c	blanched ground almond flour
¼ t	sea salt
¼ t	cinnamon
¼ t	baking soda
¼ c	melted expelled-pressed organic coconut oil
1 T	filtered water

1. Preheat oven to 350°
2. Mix together first 4 (dry) ingredients
3. Add melted coconut oil and water
4. Knead ingredients together and form into a ball
5. Press into a pie pan
6. Bake at 350 for 15 minutes or until golden brown.

FILLING

14 oz	coconut cream (extra thick & rich)
14 drops	vanilla stevia
1 dash	vanilla extract to taste
2	mashed bananas

Tip: refrigerate coconut cream prior to mixing for added thickness

1. Blend thoroughly first 3 ingredients with a mixer.
2. Fold in mashed bananas
3. Add filling to cooled pie crust
4. Chill to set

Optional: Consider adding a topping such as chocolate chips, shredded coconut, berries or sliced bananas

