

Avocado Chocolate Pie

Recipe & Photo by Plant Punk Kitchen

1 -9 inch Pie

INGREDIENTS

For the crust:

8 large Medjool dates, pitted (about 1 cup pitted dates)

1 cup Raw Almonds

1/2 teaspoon Salt

For the pie filling:

3 large ripe Avocados, peeled and pitted

1 Cup 100% pure Maple Syrup

1/2 Cup unsweetened cocoa powder

2 teaspoons pure Vanilla Extract

1/4 teaspoon Salt (optional)

INSTRUCTIONS

1. Place pitted dates and almonds in a food processor. Process until almonds, dates and salt until they form a thick paste (about 2 minutes). If it's too wet or dry, add more dates or almonds.
2. Press into a 9 inch pie pan working your way up the sides. I use the bottom of a measuring cup to help press the crust against the sides. Set in the freezer to chill and solidify while you make the filling.
3. In a clean food processor, add in pitted and peeled avocados, maple syrup, cocoa powder, vanilla and salt. Process until smooth and creamy, scraping down the sides if necessary. If you're getting an avocado flavor, it's mostly because your avocados were too ripe. You can add a bit more maple syrup or cocoa powder to counter the flavor.
4. Pour into the crust and smooth the top with a spatula. Cover and refrigerate for overnight or a minimum of 3 hours.

