

Vegan Key Lime Pie Bites

Ingredients:

For the Crust:

1 cup pitted dates

1 cup raw almonds

1/4 cup shredded coconut

Pinch of salt

For the Filling:

1 cup raw cashews (soaked in water for at least 4 hours or overnight, then drained)

1/4 cup coconut cream

1/3 cup key lime juice (regular lime juice can be substituted)

Zest of 2 key limes (or regular limes)

1/4 cup maple syrup or agave nectar

1/4 cup melted coconut oil

For Garnish (optional):

Lime zest

Sliced key limes or lime wedges

Instructions:

Prepare the Crust:

In a food processor, blend the dates, almonds, shredded coconut, and a pinch of salt until the mixture sticks together when pressed.

Press this mixture firmly and evenly into the bottom of a mini-muffin tin or a lined square pan. This will serve as the base for the pie bites.

Make the Filling:

In a high-speed blender, combine the soaked and drained cashews, coconut cream, key lime juice, lime zest, maple syrup or agave nectar, and melted coconut oil.

Blend until the mixture is completely smooth and creamy.

Assemble and Chill:

Pour the filling over the crust in the mini-muffin tin or square pan.

Tap the pan gently to remove any air bubbles and create a smooth top.

Refrigerate the pie bites for at least 4-6 hours or until they are set.

Serve:

Once set, gently remove the pie bites from the mini-muffin tin or slice them if using a square pan.

Garnish with lime zest and slices or wedges of key limes for an extra pop of flavor.