



Date Walnut Pie

 30 minutes
 8 portions
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Preparation

- 1 Remove pits from dates, and place them into a food processor with the walnuts. Process until walnuts are ground, and the texture is firm and compact. Too many walnuts will make the crust crumbly, and too many dates will make it mushy. It should clump together like play-dough.
- 2 Press evenly into a pie-tin with about a $\frac{1}{2}$ -inch crust. Set into refrigerator to cool.
- 3 Slice the strawberries or dried apricots about $\frac{1}{4}$ thick, and cook in a frying-pan with the orange juice, honey, and cinnamon on medium-low heat until the mixture thickens and the fruit is tender.
- 4 Remove strawberries or apricots from syrup and let cool before spreading evenly over the crust.
- 5 Best served with ice cream or whipped cream.

Ingredients

2 $\frac{1}{2}$ cups	walnuts
1 $\frac{1}{2}$ cups	dates
2 cups	strawberries or dried apricots
2 tbsp	honey
1 cup	orange juice
$\frac{1}{2}$ tsp	cinnamon