



# Avocado-Lime Pie

from An Avocado A Day

## INGREDIENTS

### FOR THE CRUST:

- 1 1/2 cups finely ground graham cracker crumbs (about 10 squares)
- 3 tbs granulated sugar
- 2 pinches of salt
- 1/2 cup coconut oil or unsalted butter, melted

### FOR THE FILLING:

- 2 cups smashed avocado
- 1/2 freshly squeezed lime juice
- 1/2 cup sweetened condensed milk
- 4 tsp lime zest
- 1 tsp vanilla extract
- 1 pinch of salt

## DIRECTIONS:

### FOR THE CRUST:

- 1) Preheat oven to 350°F
- 2) In a medium bowl combine the graham cracker, sugar, and salt. Add the coconut oil/butter and stir until the crumbs are evenly coated
- 3) Press the crumbs into the bottom and up the sides of a 9-inch pie dish using a spoon or the bottom of a measuring cup
- 4) Bake the crust until lightly browned, about 10 minutes



**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

**Total Time:** 3 hours 35 minutes

**Serves:** 8 (makes one 9-inch pie)

5) Remove the pie crust from the oven and cool it on a rack in the dish for 15 minutes, and then refrigerate until well chilled, about 1 hour.

*The crust can be tightly wrapped in its dish and frozen for up to 2 weeks. Thaw before using.*

### FOR THE FILLING:

- 1) In a blender, combine the avocado, lime juice, condensed milk, lime zest, vanilla, and salt. Blend until smooth and silky
- 2) Spoon the mixture over the cooled graham cracker crust
- 3) Cover pie and refrigerate for at least 2 hours, and preferably overnight.