

From Kathryn's Kitchen

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Chocolate Protein Coconut Cream Pie

Prep Time: 30 minutes

Refrigerate: 3 + 2 + 1 hours

Servings: 8 to 10 slices

Ingredients:

Crust:

- 1 cup whole natural raw almonds
- ¾ cup pitted dates
- 1 tsp vanilla extract
- Pinch of Himalayan pink salt
- Splash of water if needed to help blend

Chocolate Filling:

- 2 cups unsalted raw cashews
- ½ cup raw cacao powder
- ½ cup Arbonne Essentials® Chocolate Protein Shake Mix
- Pinch of Himalayan pink salt
- 1 cup water
- ½ cup organic coconut oil
- ½ cup maple syrup
- 1 tsp vanilla extract

Coconut Cream Topping:

- 15 oz can of Cream of Coconut (refrigerated at least 3 hours prior to use)
- 1 tsp vanilla extract

Garnish (optional):

- Shredded Coconut or Chocolate Shavings

Directions:

Crust: Pulse crust ingredients in food processor until sticky crumbles form. Press into parchment lined glass pie dish and set in refrigerator while you prepare the filling.

Chocolate Filling: Pulse cashews in food processor. Add cacao powder, protein shake mix and salt and pulse until mixed. Add water, coconut oil, maple syrup and vanilla extract and mix on high until completely smooth. Pour filling into the crust and freeze or refrigerate until firm, approximately two hours.

Coconut Cream Topping: Place cold coconut cream and vanilla extract in mixer and beat on high until it becomes thick in consistency, approximately 15 minutes. Spread immediately on top of chocolate filling and place back into the refrigerator for another hour. Or can be refrigerated/served separately.

Garnish: with either shredded coconut and/or chocolate shavings. Cut into slices and serve.



Enjoy,
Kathryn

