



Mexican Chocolate Cream Pie

Prep Time: 25 minutes + 3 hours chill time

Cook Time: 20 minutes

Total Time: 45 minutes + 3 hours chill time

Servings: 8

Serving Size: 1 slice

Ingredients:

½ cup coconut sugar
2 tablespoons arrowroot powder
1 tablespoon unsweetened cocoa powder
½ teaspoon instant espresso powder
1/8 teaspoon salt
1/8 teaspoon ground red pepper
1 large egg
1 large egg yolk
1 ¾ cup unsweetened coconut milk
2 ounces 65% of higher dark chocolate, chopped

Homemade “Graham Cracker” Crust:*

¼ cup blanched almond flour
½ cup, plus 2 tablespoons coconut flour
¼ teaspoon salt
¼ teaspoon baking soda
1 teaspoon cinnamon
¼ cup coconut oil, melted
2 tablespoons honey
1 egg
1 teaspoon vanilla

Directions:

1. To prepare the crust, preheat oven to 350 degrees and place dry crust ingredients in a small bowl and mix well.
2. Place wet crust ingredients in the bowl of a stand mixer or use a hand mixer and beat to combine.
3. Add the dry ingredients to the wet and mix until well combined and forms a soft dough sticks together.
4. Press dough evenly into the bottom and up the sides of a 9-inch pie pan, then place a piece of parchment inside to cover the crust and fill with pie weights or dried beans.
5. Bake crust for 12-15 minutes or until lightly browned.
6. Remove crust from oven, then remove beans and parchment and save for another use. Allow crust to cool completely before filling.
7. To prepare filling, whisk together coconut sugar and next 7 ingredients (through egg yolk) in a medium bowl.
8. Place milk in a medium saucepan over medium-high heat; cook until milk reaches 180 degrees or until tiny bubbles form around the edges (do not boil).
9. Gradually add hot milk to egg mixture, stirring constantly with a whisk. Return milk mixture to saucepan and cook over medium heat for 10 minutes or until thick and bubbly, **stirring constantly**.
10. Remove from heat, add the dark chocolate and stir until smooth.
11. Place saucepan in a large bowl filled with ice cubes and let cool for 8 minutes, stirring occasionally.
12. Pour/spoon pie filling into prepared crust and smooth with a spatula to evenly distribute. Then cover with plastic wrap and chill for 3 hours or until set.
13. Slice and serve, topped with Coconut Milk Whipped Cream** (see recipe).

Tips and Tricks:

**We prefer to use our Coconut Milk Whipped Cream here in replacement of Ready Whip topping to avoid GMO's, hydrogenated vegetable oils and high fructose corn syrup.

Nutritional Information Per Serving:

Calories: 225.1
Fat: 16.2 g
Cholesterol: 70.4 mg
Sodium: 180.5 mg
Total Carbohydrate: 22.4 g
Dietary Fiber: 5.1 g
Sugars: 12.2 g
Protein: 4.6 g