

# RAW NO-BAKE RED RASBERRY PIE

from Karen Atkin

Grease 9 inch pie plate with coconut oil (or something else) and set aside.

To a food processor add:

- 4 Cups walnuts
- 1 cup pitted and chopped dates
- 1 tsp. vanilla extract
- 1 pinch sea salt
- Pulse until mixture is crumbly and sticky. You can add 1 tablespoon of water at a time if mixture is not sticky enough. Firmly press onto pie plate to form crust.

Do not rinse out food processor. Add the following:

- 1 Cup pitted and chopped dates.

Pulse dates a few times in processor. Then add:

- 3 Cups fresh raspberries
- 1 Cup walnuts
- 1 teaspoon organic vanilla extract
- 1 pinch sea salt
- 1 or 2 teaspoons agave or honey to sweeten filling(optional). It is a little bit tart, so if you want it sweeter, you can add more.

Blend well for at least a few minutes until smooth and creamy. Layer pie crust with approximately 1 Cup fresh raspberries or mixed berries. Pour filling over raspberries into pie plate. Refrigerate 3 hours before serving.