

Summer Strawberry Pie

Prep/cook time: 20 minutes

Serves: 8

Ingredients

Crust

- 9 full-size graham crackers (I used Annie's Honey Grahams)
- 1 cup raw cashews
- 10 medjool dates
- 2 Tbsp water

Filling

- 4 heaping cups fresh picked, vine-ripened strawberries (de-stemmed & washed)
- 4 tsp agar

Topping

- Coco Whip

Instructions

1. Line a 9.5" glass pie dish with parchment paper. Set aside.
2. Place the graham crackers into the food processor bowl. Process until a powder/flour consistency forms.
3. Add the rest of the crust ingredients into the food processor bowl. Process until large ball of "dough" forms.
4. Press "dough" into the parchment-lined pie dish & set aside.
5. Place 2 heaping cups of strawberries into blender and blend on high until a purée is created.
6. Pour purée into small saucepan and stir in the agar agar flakes.
7. Continue stirring until it comes to a boil.
8. Once brought to a boil, remove from heat and set aside while you do the next step.
9. Slice the remaining 2 heaping cups of strawberries and disperse evenly into crust.
10. Pour thickened purée over the sliced strawberries in the pie dish.
11. Place the pie in the fridge for 2 hours to cool.
12. Once cooled, add Coco Whip to the top, slice & serve.
13. Store in the fridge for 3-4 days.

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