



INGREDIENTS

CRUST

- 1 ½ cup blanched ground almond flour
- ¼ teaspoon sea salt
- ¼ teaspoon cinnamon
- ¼ teaspoon baking soda
- ¼ cup melted expelled-pressed organic coconut oil
- 1 tablespoon filtered water

FILLING

- 14 oz coconut cream (extra thick & rich)
- 14 drops vanilla Stevia
- 1 dash vanilla extract to taste
- 2 mashed bananas

DIRECTIONS

CRUST

1. Preheat oven to 350 degrees.
2. Mix together first 4 (dry) ingredients.
3. Add melted coconut oil and water.
4. Knead ingredients together and form into a ball.
5. Press into a pie pan.
6. Bake at 350 degrees for 15 minutes or until golden brown.

FILLING

1. Blend thoroughly first 3 ingredients with a mixer.
2. Fold in mashed bananas.
3. Add filling to cooled pie crust.
4. Chill to set.

Optional: Consider adding a topping such as chocolate chips, shredded coconut, berries, or sliced bananas