

# Chocolate Raspberry Truffle Pie

## crust ingredient list

- ½ C cocoa powder
- ½ C almond flour
- ¼ C agave (can use maple syrup)
- ¼ C coconut oil

If your coconut oil is more solid than liquid, put agave and coconut oil into the food processor and mix until smooth.

## chocolate filling ingredient list

- 1 C maple syrup
- 1 C agave
- 2 C cocoa powder
- 1 C coconut oil

## raspberry filling ingredient list

- 2 C frozen raspberries (unsweetened)
- agave or maple syrup
- salt

## crust preparation

Process almonds in food processor until they are ground into a fine powder. Pour into small mixing bowl. Add this mixture and the cocoa powder to the mixing bowl and mix with a spoon, and then by hand with gloves, until the mixture is well incorporated and resembles play dough.

Line a 9" round cake pan with plastic wrap or waxed paper. Press the dough into the bottom and all the way up the sides. If your dough is too soft, put it in the freezer for 1-3 minutes. Don't leave it in too long (a mistake we often make at the kitchen) or you'll have to wait a while for it to be pliable again. Once the crust is all pressed in, place in the fridge or freezer to harden up.

## chocolate filling preparation

Blend all ingredients in a blender until smooth. This usually takes two or three times and some stirring by hand to make sure that the blender is blending it well. The goal is to incorporate some air in the mix for fluffiness and creamy truffle texture. Pour into the set-up crust and freeze. Serve from the freezer, allowing it to thaw for 10-15 minutes before cutting.

## raspberry filling preparation

Place raspberries in a bowl. Drizzle them with about 1 ½ tsp. agave (or maple syrup) and a pinch of salt. Stir about every three minutes while they thaw. The agave and salt help to get the juices and sugars flowing out of the raspberries. This will create liquid that will be thick, like syrup.

When the mixture resembles pie filling (not too thick, not too thin), it is ready to put into the pie. Spread it on top of the half-filled pie that has set up in the freezer. Top with the rest of the chocolate filling. Put into freezer immediately. *I like to seal the edges with chocolate so that you can't see any raspberries on the top of the pie, but if a little raspberry filling is peeking out, it's ok.*

When serving, let thaw until raspberry juices start to flow. It is definitely at its peak of flavor at this time.



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