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## TRIPLE BERRY CREAM PIE

### INGREDIENTS:

#### Crust:

- cups almonds
- ½ tablespoon cinnamon
- ½ cup honey
- 2 tablespoons Olive oil
- 1 tablespoon lemon zest
- 1 teaspoon almond extract
- 1 teaspoon of sea salt

#### Filling:

- 2 Teaspoons gelatin, dissolved in 2 tablespoons hot water
- ⅓ cup freshly squeezed lemon juice
- ⅓ cup honey
- 1 can coconut milk, chilled
- 5 cups mixed berries, separated

### INSTRUCTIONS:

#### Crust:

1. Place the almonds and cinnamon in a food processor and pulse until desired texture is reached.
2. Add the rest of the crust ingredients and pulse until a sticky dough forms
3. Pat the crust into a pie plate, (use water to keep your hands from sticking to the crust).

#### Filling:

1. Mix gelatin and water together.
2. Stir to dissolve.
3. Add the lemon juice immediately.
4. Pour coconut milk into an electric mixer, add 4 cups of mixed berries and honey and whip on high until peaks form (about 15 minutes).
5. Add the gelatin mixture to the whipped coconut milk.
6. Pour the filling into the crust.
7. Chill for at least 4 hours until set.
8. Serve topped with remaining cup of mixed berries.

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**Committed To Your Success and Awesomeness,**

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