

## **Persimmon Pie**

Yield: 9 inch pie

### **Crust Ingredients:**

1 cup Almonds S/D  
1 cup Shredded coconut  
½ cup flax meal  
½ teaspoon salt  
6 - 8 dates (approx. ½ cup)

### **Directions for crust:**

In food processor outfitted with “S” blade place almonds, coconut, flax meal and salt, process mixture to incorporate. Add dates one at a time and continue, be careful not to over process. Mix until the ‘dough’ sticks together enough so you can press it into your pie pan. Remove ‘dough’ from food processor and press into 9 inch pie plate

### **Filling Ingredients**

1-2 Fuyu persimmon, sliced into bite size pieces and set aside (see note)

9 Fuyu persimmons, rough chopped  
¼ cup water - for blending

1/8 teaspoon nutmeg  
½ teaspoon cinnamon  
¼ teaspoon ginger  
¼ teaspoon salt  
½ teaspoon vanilla

2 teaspoon psyllium powder

### **Directions for filling:**

In a high speed blender, place the water and ½ of the rough chopped persimmons. Blend briefly. Add nutmeg, ginger, vanilla, cinnamon, salt and remaining rough chopped persimmons. Blend until smooth. Slowly add psyllium and blend to incorporate. Add the set aside persimmons and pulse into the mixture for texture in your pie.

Place in refrigerator 2-3 hours to set. Serve with Coconut Cream or Cashew Cream

**Note:** Some persimmons have seeds, some don't. Be careful to remove all of these before blending. Hichiya persimmons (once they are ripe and soft) can be used for this recipe but quantity may vary.