by Corinne Patton Rossi on Monday, April 9, 2012 at 2:48pm ·

Ingredients:

Crust:

2 cups macadamia nuts

1/4 of the meat from a small mature coconut

pinch of salt

2 Tblsp coconut oil

4 Tblsp agave syrup

First layer of filling:

2 cups young coconut meat (approx 2 thai coconuts)

3/4 of the meat from the mature coconut mentioned above

1/2 cup coconut oil

6 Tblsp. agave syrup

2 Tblsp fresh lime jiuce

1/4 - 1/2 cup coconut water (as needed)

1/2 tsp salt

1 tsp vanilla extract

1-2 bananas, sliced

Second layer of filling:

the meat of 1 small mature coconut

2 bananas

3 Tblsp coconut oil

2 Tblsp agave syrup

Line a small springform pan with plastic wrap.

For crust: Place all ingredients in food processor and blend to a small crumb. Press into bottom of pan. Place in freezer to set while preparing filling.

For filling #1: Place all ingredients, except bananas, into food processor and blend until smooth, carefully adding just enough coconut water to creat a flowing vortex in the center of the processor. Slice 1or 2 bannanas 3/8 inch thick and layer over crust. Spread filling over banana slices.

For filling #2: Place all ingredients in processor and blend until smooth. Spread over filling #1.

Cover pan with plastic wrap and refrigerate overnight. Serve with chcocolate garnish and non-dairy whipped cream if desired

raw Thai coconut and banana pie...

Like · · Unfollow Post · Share

Sandi Gold likes this.

1 share

Sandi Gold YUM! Thank you!about an hour ago · Like

Corinne Patton Rossi please note this recipe is not originally mine - it is a modified version of one by GreenChef Vanessa Sherwood...about an hour ago · Like

Janice Janostak Corinne thanks! May i put the recipe up on the FH blog (with all proper credits, including Ms Sherwood?) Also is that your photo, and if it is, may I "borrow" a

larger version for the blog?about an hour ago · Like

Corinne Patton Rossi Yes Janice Janostak! Take the photo from my profile page. The pie was so yummy, I had it again this morning for breakfast :)about an hour ago · Like

Janice Janostak Corinne I found a version online, the original seems to have less macadamia nuts in the crust (I'm all for more of 'em myself) Did you increase the amount from the original?about an hour ago · Like

Janice Janostak The breakfast of champions. :)about an hour ago · Like

Corinne Patton Rossi The amounts I listed are exactly the amounts I used ...