

Mayan Chocolate Tortilla Chip Pie

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Nature's Path



Ingredients

Tortilla Chip Crust

1 cup ground tortilla chips
approx. 3 large handfuls
¼ cup vegan butter or
margarine, melted
¼ cup sugar
½ tsp cinnamon

Chocolate filling

½ cup + 2 tablespoon
canned coconut cream
¼ cup Forager Project
Unsweetened Plain
Cashewmilk
175g dark chocolate
finely chopped
plus extra for topping
½ tsp sea salt
2 tbsp sugar
1 teaspoon
cinnamon
1/8–1/4
teaspoon
cayenne

Directions

Tortilla Chip Crust

1. Grind 1 cup salted Que Pasa tortilla chips in a food processor and mix with 1/4 cup melted vegan butter or margarine, ¼ cup sugar and a dash of cinnamon.
2. Firmly press mixture into 8" pie dish and bake at 350° for 10 min.

Mayan Chocolate Filling

1. Gently heat ½ cup coconut cream, ¼ cup Forager Project Unsweetened Plain Cashewmilk, a dash of sea salt, cinnamon, cayenne pepper in a double boiler.
2. Stir in 175 g finely chopped dark chocolate into warm liquid mixture.

3. Set aside to chill slightly *approx. 10 min* then whip with hand mixer until chocolate lightens in color.
4. Pour filling into finished crust and chill in refrigerator for 30 min.

Coconut Whip

1. After chilling your coconut cream, half of the can will be coconut milk and the other half should be a thick layer of coconut cream. Open the can and scoop out the thickest of the cream.
2. Beat the coconut cream with cream of tartar. When it begins to increase in volume, add the sugar and continue beating until thick.
3. Chill until needed, then top the pie with a generous amount. Finish with a sprinkle of cinnamon, and chocolate shavings.

