

Frozen Avocado-Lime-Coconut Pie

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Servings: 8

3 tablespoons vegetable oil,
plus more for the pan
10 whole graham crackers
2 tablespoons sugar
3 tablespoons unrefined
coconut oil, melted
2 ripe avocados, peeled and
pitted
1 can (15 ounce)
sweetened cream of
coconut
1 tablespoon grated lime
zest
1/3 cup (6 limes) fresh lime
juice
1/4 teaspoon salt
1 1/2 cups frozen coconut
whipped topping (plus more
for serving), thawed

Preparation Time: 30 minutes

Freeze Time: 6 hours

Preheat the oven to 350 degrees.

Coat the bottom and sides of a nine-inch pie plate with vegetable oil.

In a food processor, pulse the graham crackers and sugar until finely ground. Add the vegetable oil and coconut oil. Pulse until the mixture looks like wet sand.

Press the mixture into the bottom and up the sides of the prepared pie plate.

Bake until set, 12 to 15 minutes. Transfer to a rack. Let cool completely.

Clean out the food processor.

Add the avocados, cream of coconut, lime zest, lime juice and salt. Puree until smooth.

Pour the mixture into a large bowl. Fold in the whipped topping until combined. Spoon the filling into the crust and smooth the top.

Freeze until firm about six hours.

Serve with more whipped topping.

Coconut whipped topping can be used for this recipe. It adds extra coconut flavor and makes the pie dairy-free.

Per Serving (excluding unknown items): 97 Calories; 6g Fat (54.2% calories from fat); 1g Protein; 11g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 120mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Fruit; 1 Fat; 0 Other Carbohydrates.