

Lilikoi's Avocado Pie



Ingredients:

1. 1 large avocado (about 2 cups cubed avocado chunks)
2. 8 oz. cream cheese softened on counter top
3. 1/4 c. fresh lime juice (lemon juice too, I use the juice of a small lime) whatever amount & kind of taste you prefer
4. 9" pie crust of your choice
5. Use Organic Blue Agave to sweeten to taste
6. You may also add a little Organic sugar to taste or if you prefer honey or maple syrup. (I like Agave best) ... your preference

Directions:

1. Beat avocado and cream cheese. Add lime juice. (I find using a Cuisinart or any large food processor is the easiest method)
2. Turn into pre baked and cooled pie shell.
3. Chill about 3 hours before serving.
4. Serve it with freshly whipped Heavy Whipping Cream (small carton)

A helpful tip:

1. If you decide on a regular pastry pie crust. Bake it with either a pastry cloth or you can use parchment on the empty shell.
2. Throw some raw rice or any kind of grain on top of that while it bakes.
3. This way your crust doesn't slump and fall down. It will still taste delicious but it will look beautiful when you share it at a potluck!

Enjoy and Impress your friends! Love, Lilikoi