**Key Lime Mango Pie**

Servings: 8

Prep Time: 15 Minutes

Cook Time: 0 Minutes

Total Time: 24 Hours

Equipment Needed:

Measuring Utensils, Blender, Grater, Knife

Ingredients:

1 Graham Cracker Crust

*Key Lime Mango Filling~*

1-1/2 cups Raw Cashews, soaked in cool water for 4-12 hrs (OR) covered in boiling water, soaked 1-2 hrs

Zest of 4-6 Limes (2 Tablespoons lightly packed)

1/2 Cup Lime juice, reserve 2 wedges for topping

1/2 Cup Mango juice (store bought)

1/2 Cup Maple Syrup

1/2 teaspoon Vanilla (non-alcoholic)

1/8 teaspoon Sea Salt (OR) Pink Himalayan Salt

1/2 Cup Virgin Coconut Oil

Directions:

1. Blend all ingredients on low speed, then pulse on high until you see a vortex swirling down.
2. Chill in refrigerator overnight.
3. Top with pieces of mango or lime pieces.
4. Serve & Enjoy!