

Raw Strawberry Pie

The Joy of Vegan Baking

[By Colleen Patrick-Goudreau](#)



It is best when served within an hour or two of preparing it, since it is at its most fresh then, but it holds up just fine in the fridge.

Preparation Time: 20 minutes

Chilling Time: 1 hour

Servings: 8-12

Crust:

2 cups raw almonds or pecans

3/4 cup pitted dates, preferably Medjool

Filling:

5 cups sliced ripe strawberries

5 pitted dates, soaked 10 minutes in warm water and drained

2 teaspoons fresh lemon juice

Place the nuts in a food processor and grind until they're a coarse meal. Add the 3/4 cup of dates (for the crust) and process until thoroughly combined. Press the mixture into a non-stick or very lightly oiled pie plate or spring form pan.

Arrange 4 cups of the sliced strawberries on top of the crust and set aside.

In a food processor or blender, combine the remaining 1 cup of strawberries with the 5 soaked dates and lemon juice. Puree until smooth. Pour the sauce mixture over strawberries.

Refrigerate the pie for 1 hour before serving. This will help the pie set and will be perfect for slicing.