

# Raw Peach Pie

6 ingredients · 20 minutes · 6 servings



## Directions

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1. Make your pie crust by combining cashews, coconut flakes and soaked dates in a food processor. Combine well, press mixture down firmly and evenly into the bottom of a pie plate.
2. In a large mixing bowl, toss peach slices in cinnamon and maple syrup. Organize your peaches on top of the crust starting at the outside of the crust and working your way in and around.
3. Serve the pie cold or room temperature. Enjoy!

## Ingredients

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- 1 cup** Pitted Dates (soaked for 1 hour and drained)
- 1 1/2 cups** Cashews (soaked for 1 hour and drained)
- 1 cup** Unsweetened Coconut Flakes
- 8** Peach (thinly sliced)
- 2 tsps** Cinnamon
- 1 tbsp** Maple Syrup