

## LEMON CREAM PIE

(This recipe is vegan and delicious! This will be served at the soup supper tonight.)

### CRUST:

Preheat oven to 350°. Lightly grease 9x13" baking pan.

1 1/3 cups all-purpose flour, or wheat flour	1/2 cup cane-juice crystals
1/2 tsp baking powder	1 stick (1/2 cup) butter* slightly softened, cut into small pieces

Combine all ingredients (except butter) and whisk together. Then cut in butter until mixture represents coarse meal. Press the mixture into bottom of prepared pan; bake for 10 minutes or until lightly browned.

\* Any variation of 'butter' will work; I use Smart Balance Organic Buttery Spread - 100% vegan.

### FILLING:

1/4 cup Cornstarch	1/4 cup honey (or Agave nectar)
1/2 cup orange juice	2 Tbsp lemon juice
1 1/2 cups pineapple juice	1/8 tsp lemon extract
1 cup coconut milk (1/2 can)	1/4 tsp salt

1. In a dish, place the cornstarch and 1/2 cup orange juice.
2. Stir and dissolve.
3. Put mixture in a blender; Add remaining ingredients. Blend for 30 seconds to a minute.
4. Pour blended mixture into a saucepan and bring to a boil while stirring constantly until thickened.
5. Remove from heat and pour into prepared crust. Refrigerate several hours to chill and set dessert.

Recipe is great alone or you may add cool-whip or a whipped topping of your choice.

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