

FiveMonstersPaleo

Paleo Coco-Lime Mini Pies



Prep time **about 35 minutes, plus >3 hrs chilling**

Cook time **27 minutes, divided**

Yield **15 mini pies**

Special tools needed **blender, 2 standard sized muffin pans, muffin liners, food processor, medium cookie scoop, electric mixer, piping bag, if desired**

Notes: *recipe at <https://www.fivemonsterspaleo.com/post/paleo-graham-crackers>

Ingredients

For the filling:

- 4 egg yolks
- 4 tsp lime zest (from about 4 limes)
- ½ cup lime juice (from about 4 limes)
- 2 (7.4 oz) sweetened condensed coconut milk
- 1 T tapioca starch
- ½ tsp coconut extract
- ½ tsp vanilla extract

For the crust:

- 9.5 oz paleo “graham” crackers*
- 3 T coconut sugar
- ¼ cup coconut oil

For topping:

- 1 can coconut cream
- Organic powdered sugar
- ¼ tsp coconut extract

Preparation

- 1. Place all filling ingredients** in a blender and blend on high till very thoroughly combined. Set aside to thicken.
- 2. Preheat the oven** to 325 degrees F and line 15 muffin cups with muffin liners.
- 3. Place the crust ingredients** in a food processor and pulse many times till the mixture is uniformly sandy-looking. Do not process into cookie butter.
- 4. Use a medium cookie scoop** to distribute the crust mixture into the prepared

muffin cups, and use your fingers to press the mixture up the sides and down into the bottoms of the cups. Bake the crusts for 12 minutes. Cool 20 minutes, but leave the oven on for the next step.

- 5. Fill each of the muffin cups** with the filling mixture and bake 15 minutes. Cool completely at room temperature, then chill in the fridge for at least 3 hours to set.
- 6. To serve,** scoop the coconut cream into the large bowl of an electric mixer, leaving behind as much of the clear liquid as possible. Whip the coconut cream and powdered sugar till light and fluffy. Pipe or dollop the whipped cream onto each of the mini pies. Enjoy! Store leftovers in the fridge for up to 4 days.