

# Blueberry Pie

written by admin | April 25, 2011



Finally! Blueberry season is here! (May through October) Whenever I'm asked to bring dessert, I take special pleasure in preparing and sharing this one. Everyone loves it, wants to know how to make it and they're amazed when I tell them there are only 4 ingredients! (I never add in the honey, it's sweet enough without it.) At home, I usually prepare this the night before and serve it for breakfast. Yes! Blueberry Pie for breakfast and it's good for you!

## **Equipment:**

Food Processor  
Pie Plate

## **Ingredients:**

### **Crust:**

2 cups almonds  
½ cup dates, pitted and soaked to soften - about 15 minutes

### **Filling:**

5 cups blueberries  
2 bananas  
1 Tbsp honey (optional)

## **Directions:**

Crust:

1. In a food processor, grind almonds until fine.
2. Add the dates and process until smooth.
3. Remove from processor and pat into pie plate.

Filling:

1. In the food processor, combine 4 cups of blueberries, 2 bananas, and the honey. Blend until smooth.
2. Remove from food processor and add remaining cup of whole blueberries.
3. Pour into the crust.
4. Refrigerate for at least 3 hours before serving. The pie will solidify after a few hours in the fridge.

*from "Living on Live Food" by Alissa Cohen*