

SHOPPING LIST

- 1 Chocolate Pie Crust (see our Chocolate Pie Crust recipe)
- 1/4 c Natural Cashew Butter
- 1/4 c Coconut Milk
- 1 Tsp Vanilla Extract
- 1/4 c Chia Seeds
- 3 Ripe Bananas
- 10 Drops Liquid Stevia

TOPPINGS

- 1 Banana (sliced)
- Coconut Whipped Cream (as desired)
- Chocolate Ganaché (as desired)



FEED THE MASS

CHOCOLATE BANANA CREAM PIE

SERVES 8

LETS START COOKING

1. Place cashew butter, coconut milk, vanilla extract, chia seeds, Stevia, and bananas into your food processor and blend until bananas are completely smooth.
2. Pour filling into the chocolate pie crust, and smooth down.
3. Place desired amount of coconut whipped cream in the middle of the pie.
4. Place banana slices around the outside edge of the pie and drizzle pie with chocolate ganaché.
5. Place in the refrigerator for 4 hours. Remove, cut into slices and serve.

RECIPE: www.damyhealth.com

feedthemass.com

