

Blueberry Ginger Icebox Pie



**JAMES
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FOUNDATION**

ingredients

Crust:

- 1 c Quaker Old-Fashioned Oats
- 3/4 c medjool dates, pitted
- 1/4 c almonds
- 1/4 c melted butter
- 1 tbsp blue agave

Pie:

- 3/4 c blueberries
- 1 1/2 tsp fresh ginger root, minced
- 2 avocados, peeled and mashed
- 8oz cream cheese
- 1/4 c whole milk
- 1/3 c blue agave
- 1 tsp vanilla
- 1 tsp lemon zest

instructions

1. Pre-heat oven to 350F degrees.
2. Next, add the oats, dates and almonds to a blender or food processor then pulse until crumbly like a thick flour. Add the melted butter and agave to the mixture, pulse again a few times until mixture is wet. Pour the crust mixture into a clean pie pan. Press evenly on to the bottom of the pie pan then put into the pre-heated oven to bake for 8-10 minutes. Take out of the oven and let cool.
3. Then prepare the pie filling. In a clean blender or food processor add blueberries, minced ginger root, avocados, cream cheese, whole milk, agave, vanilla, lemon zest and pulse until pie filling is a smooth purple color.
4. Pour the filling evenly over the cooled pie crust, flatten the top with back of a spoon and cover with plastic wrap. Place in the fridge to set minimum of 1-4 hours or overnight. Garnish with whipped cream and a mint sprig, optional.