

# Mango-Strawberry Pie

HolisticQ signature recipe

*This pie is incredible! Hands down a perfect match for a spicy main course like John's Coconut Beef Chili!*

Ingredients: all organic

Filling:

6 cups mango (3 large, 4 medium, or 6 small)  
8 oz fresh strawberries  
2 tsp cinnamon  
2 TBS (no sugar) fruit pectin

Crust:

2 cups rolled oats  
1 cup pecans  
2 to 3 TBS Turbinado Sugar (optional)  
5-8 TBS butter or coconut oil (melted)

Topping:

2 cans coconut cream (refrigerated for 1 day)  
2 to 4 TBS organic powdered sugar (optional)

Make the Pie!

Blend oats, pecans, and Turbinado sugar in a food processor until the consistency of crushed graham crackers. Melt the butter or coconut oil and mix into the oat crust mix until well blended. Put crust mixture into a deep dish 9-inch glass or ceramic pie dish. Using the smooth bottom of a drinking glass, press the crumb mixture to form to the bottom and sides of the pie dish...pressing firmly. If crumb mixture won't press into form, you will need more butter or coconut oil. Bake pie crust at 350\* for 25-30 minutes. Remove from oven and let cool on wire rack.

Meanwhile, cut mangos in half lengthwise, remove seed, and scoop out flesh.

Clean and slice strawberries and place with the mango in a large bowl. Sprinkle with cinnamon and pectin and combine until well distributed. Transfer fruit to large stockpot and cook over medium heat, stirring almost constantly to avoid scorching, until bubbly and completely cooked through. (approx. 20 – 30 minutes) Pour cooked fruit mixture into pie crust and allow a couple hours to cool before transferring to refrigerator. Note: When placing pie into refrigerator, cover directly with plastic wrap to keep skin from developing on pie. Refrigerate pie until cold.

Remove Coconut cream cans from refrigerator and scoop out the solid cream into blending bowl. Reserve the liquid "milk" and save for another use. The Coconut cream will be rather thick, almost hard. Blend the cream with the powdered sugar (optional) at medium to medium high speed until smooth.

You can either spread the topping over the pie, or reserve in another container to be scooped onto each piece when served.