



The  
Green  
Boheme

\*Casual Café\*Ready-made Meals for Pick up & Delivery \*Raw Food Prep Classes \*Catering  
1825 Del Paso Blvd, Sacramento CA 95815 ~ Tues-Sat 10-8 ~ 916.920.4278  
[brooke@thegreenboheme.com](mailto:brooke@thegreenboheme.com) [www.thegreenboheme.com](http://www.thegreenboheme.com)

## Pecan Pie w/Caramel Sauce

Makes 12 Servings

### Crust

- 2 cups raw almonds or brazil nuts, soaked for 8-12 hours & drained
- ½ cup pitted dates
- 2 tablespoons coconut oil, to grease pan

### Filling

- 2 cups raw pecans, soaked for 8-12 hours and drained
- 1 cup pitted dates, packed
- ¼cup maple syrup, grade B
- ¼cup dark honey
- 2 tablespoons lime juice
- 1 packet stevia
- 1/3 vanilla bean, scraped
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg

### Caramel Sauce

- 2 tablespoons raw cashews, soaked for 2-3 hours and drained
- 2 tablespoons raw dark honey
- 2 tablespoons maple syrup, grade B

• ALSO 2 TBS DATE PASTE

To make crust: Combine the almonds or Brazil nuts and dates in food processor outfitted with the “s” blade, and process until coarsely ground and clumping together. Grease a 10inch tart pan, or pie pan. Press mixture evenly into bottom and sides of pan. Set Crust in the refrigerator to chill.

To make filling: Combine remaining 1 cup of the pecans with the remaining ingredients and blend or process until smooth. Transfer to a bowl. Chop additional pecans and blend into mixture. Spread filling evenly and smoothly into pie or tart pan with an offset spatula.

To Make Caramel Sauce: Pat cashews dry. Combine all ingredients in a high speed blender until completely smooth. Drizzle onto individual pie slices and serve. Pecan Pie will keep in refrigerator for up to 4 days.