



Lost Creek Kiwi Lemon-Orange Pie

Recipe created by Carlene McIntyre

Lost Creek Herbs sells kiwis and bitter lemon-oranges (trifoliate oranges) at farmer's markets in the Montgomery AL area. I don't live close enough to buy their oranges, but I created this recipe to try to duplicate the taste.

Ingredients

Crust:

- 1 cup almonds
- 1 cup unsweetened shredded coconut
- 1 cup gluten-free rolled oats
- 2 cups pitted dates, soaked in water until softened, then drained

Filling:

- 2 large (about 4 cups) white sweet potatoes, baked and peeled
- 1 cup pitted dates, soaked in water until softened, then drained
- 1 tsp lemon zest
- 1/2 cup fresh lemon juice (about 1 2/3 lemons)
- 1 tsp orange zest
- 1/2 cup fresh orange juice (about 1 large orange)

Topping:

- 2 kiwis, peeled and sliced

Preparation

Crust:

1. Add almonds, coconut, and rolled oats in a food processor and process using the S-blade until the mixture resembles corn meal.
2. Add dates to the mixture and process using the S-blade until the mixture sticks together and you can form a ball.
3. Press the crust into a 10-inch pie plate.
4. Refrigerate



Filling:

1. Add the dates to a food processor and process using the S-blade until a paste forms.
2. Add the remaining ingredients (sweet potatoes, lemon zest, orange zest, lemon juice, orange juice) to the food processor and process using the S-blade until smooth.
3. Spoon the mixture over the crust.
4. Top with kiwi slices.
5. Chill before serving

Notes

- I soften the dates by soaking them in hot water for about 10 minutes, then drain off the liquid before adding them to the food processor.
- The sweet potatoes should be baked until very soft. I bake mine at 400 degrees for 65 minutes.