



Makes one 9-inch pie
Preparation Time: 40 minutes
Cook Time: 4 hours 50 minutes

INGREDIENTS:

1¾ cups spelt flour, whole wheat flour, or whole wheat pastry flour

⅛ teaspoon sea salt

3 tablespoons almond butter or sunflower butter

1¾ cups unsweetened, unflavored plant-based milk

1½ teaspoons agar powder

½ to ⅔ cup pure maple syrup

¾ cup lime juice (from 4 to 6 regular limes or 10 to 12 Key limes)

1 tablespoon lime zest

Lime slices, for garnish

Vegan Key Lime Pie

Beautifully tart and lusciously creamy, this vegan pie takes your taste buds on a tropical vacation. The tangy filling has a rich, custardy texture thanks to agar powder, a gelatin-like thickener made from seaweed. A lightly salted crust perfectly complements the fresh citrus that shines through in this show-stopping dessert. Garnish with fresh lime slices for extra presentation points!

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By Mary Margaret Chappell

- 1** Preheat oven to 350°F. In a medium bowl stir together flour and salt. Using your fingers, rub almond butter into the flour mixture until it looks like coarse sand. Stir in ½ to ⅔ cup very hot water until a smooth, firm dough forms.
- 2** On a well-floured work surface, roll out dough to an 11-inch round. Press dough into bottom and up sides of a 9-inch pie plate; prick the bottom all over with a fork. Bake about 20 minutes or until crust is dry and lightly browned. Set aside to cool.
- 3** For filling, measure milk in a measuring cup; remove 2 tablespoons milk to a small bowl. Add agar to the small bowl and stir to make a paste.
- 4** In a large saucepan, heat the remaining milk until just boiling. Whisk in the agar mixture and cook on a low boil for 5 minutes, whisking constantly. Transfer mixture to a medium bowl and cool 30 minutes.
- 5** When the milk mixture is just warm to the touch, stir in maple syrup, lime juice, and zest. Pour the filling into the crust. Chill at least 4 hours or overnight. Garnish with lime slices.