

I am Amazing: Raw Lemon Meringue Pie

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Just in the time for the heat to roll in, I bring you this luscious recipe for lemon meringue pie. This crust is by far one of my top favorite things from Cafe Gratitude! This pie isn't on the menu right now, but we might see it return in a new reincarnation of the concept. Meanwhile, as you sit on your balcony or porch, or lounge at the park, you can relish this magical pie through this recipe!

This recipe is in our [I am Grateful](#) recipe book along with savory treats, entrées and other desserts as well as in our [Sweet Gratitude](#) with all desserts!

I am Amazing: Lemon Meringue Pie

Makes one 9-inch pie

For the crust

2 3/4 cups macademia nuts

1/8 teaspoon salt

For the filling

2 1/4 ounces [Irish moss](#) (pre-soaked and rinsed- [click here for notes on this](#))

1 1/2 cups lemon juice

3/4 cup [agave nectar](#)

Pinch of turmeric

Meringue

.38 ounces of Irish moss (pre-soaked and rinsed)

1/4 cup water

1/2 cup coconut milk (blended coconut meat and coconut water from 1 Thai coconut)

1/4 cup coconut meat

1/4 cup soaked cashews

2 1/2 tablespoons agave

1/2 teaspoon lemon juice

1/2 teaspoon vanilla

dash of salt

3/4 teaspoon soy lecithin

1/4 cup [coconut butter](#)

For the Meringue:

Blend Irish moss and water until smooth and thick. Add coconut milk, meat, cashews, agave, lemon juice, vanilla, and salt. Blend until smooth. Add lecithin and coconut butter until well incorporated. pour into a wide, shallow pad and set in fridge for up to 3 hours.

To make the crust:

In the bowl of your food processor fitted with the "s" blade, process the macadamia nuts and salt to a dough-like consistency (do not over-process or the macadamias will release too much oil). Press into a 9-inch pie pan.

To make the filling:

Blend Irish moss with lemon juice and turmeric until smooth and thick. Add agave and continue blending until well incorporated. Pour into prepared crust and set in fridge for 20-30 minutes. When the meringue is set, top pie and if you like, peak with the back of a spoon.
