



## Lemon Cream Pie

### Bottom layer

1 ½ cup Nabisco graham crackers (crumbs)  
6-8 TB Vegan butter (melted)  
¼ cup coconut nectar  
(or you can use 2 Graham Cracker Pie Crust)

### Top Lemon layer

Juice from 4-6 lemons (should equal 1 cup)  
1 bag of vegan white chocolate chips  
1 small container of Cool Whip  
½ c Swerve sugar substitute (add more if needed)  
1 can of unsweetened coconut milk  
3 TB cornstarch  
1 tsp Lemon flavoring  
½ teaspoon turmeric (for color and it helps with inflammation)

### Directions for crust

Preheat the oven to 350°F and line an 8×8-inch baking dish with parchment paper. In a food processor, add the graham crackers and pulse until they are crumbs, then add butter and nectar, and pulse some more until blended well.

Transfer the mixture to a dish lined with parchment paper (NOT WAX PAPER) and spread evenly. Use the back of a spoon or your hand to press it down until it's evenly distributed and well-packed.

Bake in the preheated oven for 10 minutes. Remove from oven and cool slightly.

### Directions for filling:

In a medium saucepan without any heat, whisk the lemon juice, coconut milk, cornstarch, and turmeric until well blended. Whisk until the cornstarch is dissolved. Cook on the stove stirring constantly until sauce thickens. Remove from heat and add

