

Raw Pie or Cake Crust

Swick

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Step 1: Preparing the Crust

- 1 1/2 cups almond flour
- 1 cup lacuma powder
- 1/2 cup agave or maple
- 1/2 tsp vanilla bean, scraped or vanilla extract
- pinch of fine sea salt
- Small amount of water

Place the almond flour, lacuma, agave, vanilla and salt in the bowl of a food processor fitted with the metal blade. Pulse briefly to just combine. With the motor running, slowly add the water, adding just enough to create a fine crumble. Carefully press the crumb together in your fingers. If it holds together for a second, then crumbles, it is the consistency you want.

Transfer the crumble to a spring-form pan or a shallow square baking pan. Using your fingers, spread the crumble across the bottom of the pan, pressing firmly to create an even layer.