



# Classic Lemon Pie

Serves: 12 servings

Active time: 2 ½ hours

Total time: 3 hours

## Ingredients

2 cups unsweetened pineapple juice  
1/3 cup maple syrup (or any natural sweetener to taste)  
¼ cup fresh lemon juice  
½ tsp salt  
1 cup unsweetened orange juice  
7 Tbsp cornstarch  
1 Tbsp grated lemon zest

## Crust

3 cups crushed Graham biscuit (nuts like cashew & almond)  
6 pitted dates



## Directions

- Place crushed Graham (or nuts) and dates in a food processor or blender. Process until thoroughly combined.
- Prepare a pan
- In a saucepan, bring the pineapple juice, maple syrup, lemon juice, and salt to a boil. Combine the orange juice and cornstarch and whisk into the boiling mixture, and cook, whisking, until thickened. Stir in the lemon zest and pour into the pie crust.
- Refrigerate until chilled before serving. Refrigerate leftovers.