**Chocolate Cream Pie Recipe**

### Ingredients:

* **Crust:**
* ½ cup pecans
* ½ cup almond flour
* pinch of salt
* 1 tablespoon raw local honey
* 5 tablespoons coconut oil, melted
* **Filling:**
* ⅔ cup dark chocolate chips
* 2 tablespoons butter
* 1 can full fat coconut milk
* ⅛ teaspoon salt
* 3 tablespoons raw local honey
* 1 teaspoon vanilla extract
* ¼ cup cocoa powder, sifted
* 3 tablespoons arrowroot powder, sifted together with cocoa
* ½ cup coconut shreds
* 2 egg yolks, beaten

### Directions:

1. Preheat oven to 350 F.
2. In a high-speed blender, blend pecans into coarse meal and place in a bowl. Add almond flour, salt, honey and coconut oil, and mix together thoroughly.
3. Press crust mixture into a pie pan and bake for 10 minutes, or until edges start to brown. Let cool on a wire rack.
4. Melt chocolate chips and butter in a double boiler. Stir together, remove from heat and set aside.
5. In a medium pot, heat coconut milk, salt, honey and vanilla over medium high heat, whisking often. Once mixture starts steaming, add cocoa and arrowroot and whisk vigorously until mixture is smooth and thickened, 2–4 minutes.
6. Remove from heat and add chocolate-butter mixture. Stir to combine, and add coconut shreds.
7. Slowly drizzle 1/2 cup of chocolate mixture into egg yolks, whisking constantly so as not to cook yolks. When combined, add this back into the chocolate mixture, stirring constantly.
8. Pour chocolate filling into pie shell, cover with plastic wrap, and refrigerate at least 3 hours or overnight.
9. When ready to serve, sprinkle coconut shreds over the pie.