**Honey Peach Pie (GF, V)**

**Ingredients:**

3 cups dates

1 ½ cups unsweetened shredded coconut

5 mint leaves

½ teaspoon lemon zest

6 large peaches

4 tablespoons honey

2 tablespoons lemon juice

**Directions:**

1. For the crust, place the dates, shredded coconut, mint leaves and lemon zest into a food processor and pulse until well combined.

2. Press the crust mix firmly into the bottom of a 9-inch pie pan. Place the crust in the freezer for 30 minutes.

3. Peel and slice all 6 of the peaches into a medium bowl.

4. In a small bowl, whisk together lemon juice and honey until combined. Pour over the peaches and toss gently to coat.

5. Arrange the peaches in the pie crust and serve!

Yields one 9-inch pie.