



INGREDIENTS

Crust

- 1 ¼ cup tigernut flour
- 2 tbsp coconut butter
- 2 tbsp coconut oil
- ¼ cup baking soda
- ¼ tsp salt
- ¾ cup cinnamon
- ½ tsp vanilla extract

Filling

- 1 ¼ oz can coconut cream refrigerated overnight
- 2 ripe bananas mashed
- 1 scoop collagen protein
- ½ tsp vanilla extract

Banana Coconut Cream Pie

Makes Approximately 4-6 Servings

Directions

- Step 1** Pre-heat oven to 350 F. Combine crust ingredients in food processor until a dough forms. Grease a pie dish with coconut oil and press dough until it forms a crust. Bake for 12-15 minutes or until brown. Let cool.
- Step 2** Gently spoon coconut cream into mixing bowl. Add in banana, collagen and vanilla extract. Beat with a mixer until combined. Spoon mixture into crust and set in refrigerator to chill.
- Step 3** Once cooled and set, top with sliced banana, cinnamon, and/or toasted coconut flakes.