

Mini Vegan Chocolate Chip Berry Pies + Coconut Milk Whipped Cream



I am so tired. Oy. Vey. It has been a week. I think it's been like two weeks in one, no? You ever have that feeling? I don't even really have the energy to write anything witty. I am, however, so excited about this recipe so I'll spare you the usual exceptionally long post and share a few short things:

1. My first blog post for The Huffington Post was published on Friday. I am very proud of the work it took to get there, much less the post itself, and the amazing feedback I've gotten from friends and strangers. Thank you to all who posted it on various social media outlets and most especially, to those who

actually read it! I am so grateful. Find the post [here](#).

2. Buzzfeed stole my picture! So there I was coming back online from a restful (slept 10 hours Friday night and took two naps on Shabbat. HOLLER!) and quiet Shabbat when I notice that I've got 20 text messages waiting for me. And then I notice that I have an exceptional amount of notifications on Facebook too. Well, turns out Buzzfeed posted a hilarious round up of 50 Things Only 90s Girls Would Understand and they used a picture of me from my high school days (circa 1996) I had posted on a blog post I wrote way back in March. Yep. Just me and Drew Barrymore and all our choker-wearing glory. My friend, Ali, thinks I "won the Internet". Well, if winning the Internet means having your non-professionally edited and enhanced Sophomore (?) yearbook picture splashed right next to an uber-vamped Drew Barrymore, well, I'd like to 'lose' the Internet next time. please. Oh, and to top it off, they dubbed me "WordPress". No name. No permission asked for usage. Just a picture of me from almost 20 years ago with "WordPress" on it. Awesome.

3. Decisions have been made. The next step is upon us. More to come.

In the meantime, I had this recipe in my head for quite a while but knew it needed something. And then my girl, Samantha, from The Little Ferraro Kitchen posted her delicious sweet potato pie with coconut milk whipped cream and I thought, "That's it!" Since we are exactly one month away from Thanksgiving and my kosher-eating self will need a parve (a.k.a vegan) dessert on hand (plus a grain-free dessert for my grain-free family members who I hope will be visiting us again for Thanksgiving this year), I wanted to adapt my versatile grain-free brownie recipe into a fresh and delicious pie. The recipe turned out to be so delicious and so easy. It has a little bit of sugar in it but other than that, it's a pretty healthy dessert. I let my 14 month-old go nuts on some of the 'crust' mixture with minimal guilt and that's saying

something!

If you do decide to try this recipe, and I hope you do, the trick with the whipped cream is to chill EVERYTHING before whipping. EVERYTHING. Take that can of coconut milk and put it in the fridge for at least 6 hours. Grab your mixing bowl and your mixing attachments and put them in the refrigerator as well. It will be the difference between actual whipped cream and frothy coconut milk. There are further instructions where the recipe is listed so make sure you read through before starting.



I used regular-sized muffin tins + parchment paper to make pie 'crusts'.



Tiny pie crust – No grain, all glory.



Bring on the color.



Add a dollop of coconut milk whipped cream.



It would be delicious even without whipped cream.



One last look at the yumminess.



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Ingredients for Crust:

Adapted from my own recipe for Raw Brownie Bites (*Make sure to omit the oats for a grain-free version. Keep them if you don't mind a grain or two*).

- 2 Cups of dates, seeded and chopped
- 1/4 cup oats (I used gluten free)
- 1 cup walnuts
- 2 1/2 Tbsp milled flaxseed
- 3 Heaping TBSP of vegan cocoa powder
- 1 1/2 Tbsp vanilla extract
- 1 – 2 Tbsp organic maple syrup (depending upon your taste—start with 1 and if you make it again, up to 2 if it wasn't sweet enough for you)

****Extra cocoa for rolling the bites in afterwards if want an extra chocolate punch.**

Coconut Milk Whipped Cream (*Recipe straight from my girl, Samantha, at The Little Ferraro Kitchen*)

- 1 can coconut milk, chilled
- 2 Tbsp powdered sugar

Mixed Berry Filling:

- 1/2 Cup Strawberries, hulled and chopped
- 1/4 Cup Blackberries, chopped
- 1/4 Cup Raspberries, chopped
- 1/2 Lemon, juiced
- 1/2 Tbsp Demerara Sugar

Crust How-To:

I used regular-sized muffin tins to shape the crusts but a ramekin will work just as well.

Cut pieces of parchment paper into squares about 8 in. by 8 in. or large enough that when placed into the muffin tins there is an excess of paper sticking out.

Place all ingredients in a food processor. Process until well combined—to about the count of 30 or until the ingredients have a dough-like consistency. If you feel like it's a bit dry due to too many walnuts or oats, just add a bit of water, about 1 tbsp at a time, until you get that doughy consistency. Once you've attained your desired consistency, scoop out enough 'dough' to form a ball about the size of a tennis ball. Gently press the dough ball into the parchment paper-lined muffin tin and shape to the entirety of the tin so that a 'crust' forms. Your crust should be thick enough to hold the filling but thin enough so that it doesn't take over the pie flavor. Do this until you run out of 'dough'. Refrigerate uncovered for at least 30 minutes.

Coconut Milk Whipped Cream:

If you haven't already, open the coconut milk can and pour out the water in a separate bowl (Save it and use for smoothies, soups, etc). If you've been chilling your coconut milk in the refrigerator for several hours in prep for this recipe, the watery part of the coconut milk will be at the bottom of the can so pour slowly and make sure to omit the watery part at the end.

Pour the thicker coconut milk in your chilled mixer and begin to whip starting on low and gradually moving to medium-high setting. As soon as it begins to thicken, add powdered sugar and continue to beat. Check every so often for desired consistency.

Fruit Filling:

Place all your chopped fruit into a mixing bowl. Add the lemon juice and sugar and mix until well combined.

Assembly:

Once your crusts have refrigerated, scoop fruit filling into each pie; enough so that there is a 'mound' of fruit filling. Top with a dollop or two (or three) of whipped cream. Enjoy!