

# Mini No-Bake Blueberry Pies

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Crust:

2 2/3 Cups Crushed Graham Crackers (gluten free/vegan)  
1 TBS Pure Maple Syrup  
1/4 cup + 2 TBS extra virgin organic coconut oil melted

Filling

3 1/2 fresh blueberries (divided)  
1/2 c coconut sugar  
1 cup water  
1 dash sea salt (or Himalayan salt)  
3 TBS Cornstarch + 3 TBS water (combine separately)  
2 TBS fresh lemon juice



Prepare muffin tins with liners or spray. Place graham crackers in food processor and pulse until finely ground. Add maple syrup and oil and pulse until combined. Place 2 TBS Graham cracker mixture in each muffin tin. Press and mold to cover bottom. Place muffin tin in freezer to set.

Bring 2 cups blueberries, sugar, water and salt to a boil over med/high heat. Reduce to low, gently boil for 6-8 minutes. Add cornstarch mixture and stir for 1-2 minutes. Remove from heat and add remaining 1 1/2 c blueberries. Let chill until room temperature. Fill each muffin cup with 1/4 cup blueberry mixture. Chill muffin cups in fridge for 2 hours. Enjoy!

