

## Lemon-Lime Tofu Crème Pie

### Crust:

- 4 tablespoons unsalted butter
- 1 1/2 tablespoons honey
- 3/4 cup raw rolled oats
- 2 tablespoons sesame seeds
- 1/4 cup whole wheat flour
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 2 tablespoons minced walnuts or almonds
- 1/4 teaspoon vanilla

### Filling:

- 24 ounces Mori-Nu Tofu, firm, drained
- 1/3 cup fresh lemon juice (2-3 lemons)
- 1/4 cup fresh lime juice (3-4 limes)
- 2/3 cup honey
- 1/3 cup canola oil
- 2 teaspoons vanilla
- 2 teaspoons ground ginger
- 1/8 teaspoon salt
- 1 tablespoon cornstarch
- 1/4 cup sliced almonds (optional)

Preheat oven to 350 degrees. For crust, melt butter and honey together. Mix with remaining crust ingredients: press into bottom of 9-inch pan. For filling, in large bowl combine tofu with remaining filling ingredients except almonds. Mix well. Transfer mixture to blender and puree until very smooth. Pour filling into crust. Bake 30 minutes or until lightly browned. If desired, sprinkle top of pie with sliced almonds during last 5 minutes of baking. Let cool to set. Chill if desired.