



Avocado Pie with Cinnamon Basil



This recipe is sponsored by Paradise Grove Avocados and they provided the most beautiful large avocados that I have ever seen! They are so delicious and rich. I don't think I will ever purchase another avocado in the store again. You can order fresh avocados delivered to your door directly from [Paradise Grove Avocados](#). They ripen in just a few days, and you'll love them.



1 pie crust dough

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Ingredients

- 2 large ripe Avocados, pureed
- 2 tablespoons fresh Cinnamon Basil
- 1 (14 ounce) can Sweetened Condensed Milk
- 1 teaspoon grated Lime Zest
- 1/2 cup fresh Key Lime juice
- 2 Egg yolks
- 1 pinch Kosher Salt



Directions

Place pie crust dough in a pie plate and cook according to directions. Cool on wire rack.



In a food processor, add avocados and cinnamon basil and puree.

Combine sweetened condensed milk, lime zest, key lime juice, lightly beaten egg yolks, and salt; blend until mixture thickens.



Ramona's BASIL GARDEN



Stir in avocado puree.



Pour filling into cooled pie crust.

Chill pie overnight.



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