Raspberry Banana Pie with Coconut Crust

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 6 (8.5" round tin):

- 100g plain flour
- 50ml grapeseed oil
- 50g porridge oats
- 25g dessicated coconut
- Some cold water
- 1 egg white

- 300g fresh raspberries
- 1 large banana
- Zest of one lemon
- 1 tbsp honey
- 2 tsp cornflour

- 1 tsp cinnamon

Instructions

1. Mix the flour, oats and coconut. Stir in the oil and knead into a dough, adding a little cold water if necessary.
2. Roll out the dough onto a floured surface and line the tin. Bake at 220 degrees C for about 10 minutes. Remove and brush the egg white over the pastry. Reduce heat to 180 degrees C.

3. Mix the zest, honey, cornflour and cinnamon. Carefully add in the raspberries.
4. Slice the banana thinly, reserving 6 slightly thicker slices. Arrange the thin slices onto the pastry base.
5. Pour the raspberry mixture evenly on top, adding the remaining banana slices on top and bake for about 40 minutes.