

Pecan Pie



Prep Time
50 Minutes

Cooking Time
35 Minutes

Preference
Parev

Ingredients

Crust:

- 2 1/2 cups ground almonds
- 1/4 cup sugar
- 2 tbsp oil
- 1 egg

Pie:

- 2/3 cup honey or maple syrup
- 1/2 cup sugar
- 3 tbsp margarine, melted
- 2 eggs
- 1 tsp vanilla essence
- 1 cup chopped pecans
- Whole pecans

Method

For the crust:

1. Mix all ingredients together until it forms a dough.
2. Press into a 9inch round tin, and prick holes in the dough with a fork to prevent it from puffing up.
3. Bake at 180C for 10 minutes

For the pie:

4. Mix all the ingredients together
5. Pour into cooled pie crust and top with whole pecans.
6. Bake at 180C for 25 minutes