

Pecan Pie

Nutrition Information Per Serving

Fat: 29g | Protein: 6g | Carbs: 15g | Calories: 328

Makes 12 servings



Crust Ingredients

- 1 cup almond flour
- ½ cup coconut flour
- ½ cup cold butter
- ¼ cup xylitol (or sweetener of choice)
- 1 egg
- ¼ tsp salt

Syrup Ingredients

- ¼ cup + 2 Tbsp water
- ¼ cup + 2 Tbsp unsweetened almond milk
- 1 tsp liquid stevia
- ¼ tsp butter extract
- ½ tsp maple extract
- 1 tsp vanilla extract
- ¾ tsp xanthan gum

Filling Ingredients

- 3 eggs
- ¼ tsp salt
- ½ cup melted butter (brought to room temp)
- Full recipe syrup mix (~¾ cup)
- ¼ cup xylitol (or sweetener of choice)
- ½ tsp maple extract
- 1 tsp vanilla extract
- 1½ cup pecans

Make the Crust

1. Combine almond flour, coconut flour, xylitol, and salt in a food processor.
2. Cut butter into chunks and add to food processor. Pulse until butter is incorporated.
3. Add egg and run food processor until a dough is formed.
4. Form dough into large ball and wrap in plastic wrap. Chill for 30 minutes in refrigerator.
5. Once cool, press firmly into 9" pie round, forming dough all the way up the sides of the pan.

Make the Syrup

1. Combine water and almond milk and microwave for 2 minutes.
2. Add stevia, whisk, and microwave for additional 30 seconds.
3. Add extracts, whisk.
4. Sprinkle xanthan gum on top while continuously whisking mixture, until clumps are gone and mixture is thickened.
5. Let cool to room temp.

Make the Filling

1. Combine eggs, salt, and butter in a food processor and run until combined.
2. Add syrup mixture, maple extract, and vanilla and run until combined and smooth.

Make the Pie

1. Preheat oven to 325 degrees.
2. Pour 1 cup pecans into filling and stir with a spoon to combine.
3. Pour filling into pie crust, make sure not to overfill.
4. Top with remaining ½ cup pecans.
5. Cover edges of crust with foil (to prevent burning).
6. Bake for 40-45 minutes until set.