



Marjie C. Andrejciw, MT (ASCP), MS, NC
Holistic Nutrition Counselor
(810) 869-8898
www.circleoflifenuitrition.net

Pecan Pie – GF-DF-CF

Ingredients:

- 1 GF 9-inch pie shell, unbaked, or homemade pastry*
- 1 cup brown sugar
- ½ cup raw cane sugar (may use rapadura or palm sugar)
- 2 large eggs
- 1 cup chopped pecans
- ½ cup Spectrum butter flavored or plain shortening (palm oil), melted
- 2 tbsp rice or almond or hemp milk
- 1 tbsp all-purpose GF flour mix*
- 1 ½ teas vanilla extract
- 1 cup pecan halves
- Optional: dairy free whipped cream or vanilla ice cream, for serving

*Namaste brand Biscuits, Pie Crust, & More is Marjie's recommended brand

Directions:

1. Preheat oven to 325°.
2. In a large mixing bowl, mix brown sugar, raw cane sugar, and eggs until creamy.
3. Add chopped pecans, melted palm oil, rice milk, GF flour, and vanilla extract; stir to combine.
4. Pour the mixture into the pie shell.
5. Arrange the pecan halves on top of the pie in a circular pattern.
6. Bake pie for 55 minutes. To test for doneness shake the pan slightly, the pie should be firm with only a slight jiggle in the center. It will continue to set as it cools.
7. Optional: serve with a topping of either dairy free whipped cream or vanilla ice cream.