

GLUTEN FREE PECAN PIE CRUST

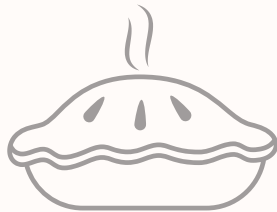
6-8 servings

Prep time: 10 min.



INGREDIENTS

- 2 cups pecan halves
- 1/2 cup corn starch
- 2 tbsp coconut oil
- 1 tbsp honey
- dash of salt



DIRECTIONS

1. Toast pecans on a baking sheet at 350 degrees Fahrenheit for 5-7 minutes
2. Let pecans cool a couple minutes then add to blender or food processor and blend with remaining ingredients until no chunks remain.
3. Transfer to pie plate and press in until bottom and sides of pie plate are covered with crust.
4. Transfer to freezer while you make your pie filling.
5. Leave in freezer for at least ten minutes.
6. Follow pie recipe directions to bake your pie.