

Southern Pecan Pie Filling

No corn syrup or refined sugar

INGREDIENTS



15min



EASY



- One homemade pie crust or organic store bought
- 2 cups Raw whole [cane sugar](#)
- $\frac{3}{4}$ cup (1.5 sticks) unsalted organic butter
- 3 large pasture raised eggs
- 1 $\frac{1}{2}$ Tbsp ancient grain or organic flour
- $\frac{1}{2}$ tsp celtic sea salt
- $\frac{1}{2}$ tsp cinnamon
- 1 $\frac{1}{2}$ Tbsp heavy cream
- 2 tsp real vanilla
- 2 cups pecans plus extra for garnish if desired

INSTRUCTIONS

1. Preheat oven to 375 degrees. Prepare your favorite pie crust or use an organic store purchased. Keep pie crust in the frig until ready to use.
2. Melt the butter.
3. In a bowl beat the eggs until fluffy and foamy. Beat in the melted butter.
4. Once combined, beat in the raw sugar until dissolved.
5. Sprinkle in flour, cinnamon and salt. Stir in heavy cream and vanilla. Pour into pie crust.
6. Decorate with the extra pecan halves if desired.
7. Bake for 40-50 minutes until the center is set and no longer jiggly. Do not overcook.

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