Southern Pecan Pie Filling *No corn syrup or refined sugar*

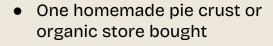
INGREDIENTS



15min



EASY



- 2 cups Raw whole cane sugar
- ³/₄ cup (1.5 sticks) unsalted organic butter
- 3 large pasture raised eggs
- 1½ Tbsp ancient grain or organic flour
- ½ tsp celtic sea salt
- ½ tsp cinnamon
- 11/2 Tbsp heavy cream
- 2 tsp real vanilla
- 2 cups pecans plus extra for garnish if desired



INSTRUCTIONS

- 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 belted 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.

1.