



Grain-Free Maple Pecan Pie

Gluten-Free, Grain-Free

Ingredients

For Crust:

- 1 cup [Otto's Naturals - Cassava Flour](#)
- 2 Tablespoons granulated sugar
- ½ teaspoon salt
- 1 ½ sticks (12 Tbsp.) cold unsalted butter, cut into ½ inch pieces
- ¼ cup ice water

For Filling:

- ¼ cup butter
- 1 Tablespoon [Otto's Naturals - Cassava Flour](#)
- 1 ½ cups maple syrup
- ½ cup coconut sugar
- ½ teaspoon salt
- 2 cups pecans (chopped)
- 2 eggs, beaten
- 1 teaspoon vanilla or bourbon

Instructions

1. **Make Crust:** In a food processor, briefly pulse together the cassava flour, sugar, and salt. Add cold butter and process until butter is the size of peas, about 5 seconds. Add ice water, one tablespoon at a time, until just moistened and crumbly.
2. Transfer dough to a lightly floured work surface and shape into a disk. Use a rolling pin to roll the dough into a circle big enough so it hangs over the sides of your pie pan.* Transfer pie crust to a 9-inch pie pan and use your fingers to push it against the sides. Remove excess dough. Refrigerate while you prepare the filling.
3. **Make Filling:** Melt the butter. Add cassava flour and stir until smooth. Add maple syrup, coconut sugar and salt and boil 3 minutes. Cool completely so as not to cook the eggs. Add beaten eggs, nuts, and vanilla, blending well. Pour into the prepared pie crust. Using a pastry brush, brush the edges of the crust evenly with an egg wash.

4. Bake in a 450°F oven for 10 minutes, then reduce to 350°F and bake 30 to 35 minutes, until crust is golden and cooked through. Transfer the pan to a rack and let it cool. Slice and serve warm or at room temperature.

Make Ahead: The dough can be made up to 3 days in advance and refrigerated. Allow it to sit at room temperature for about 15 minutes or until pliable before rolling.

***TIP:** If the dough starts to crack while rolling, use ice water to patch it up. This one's super forgiving!