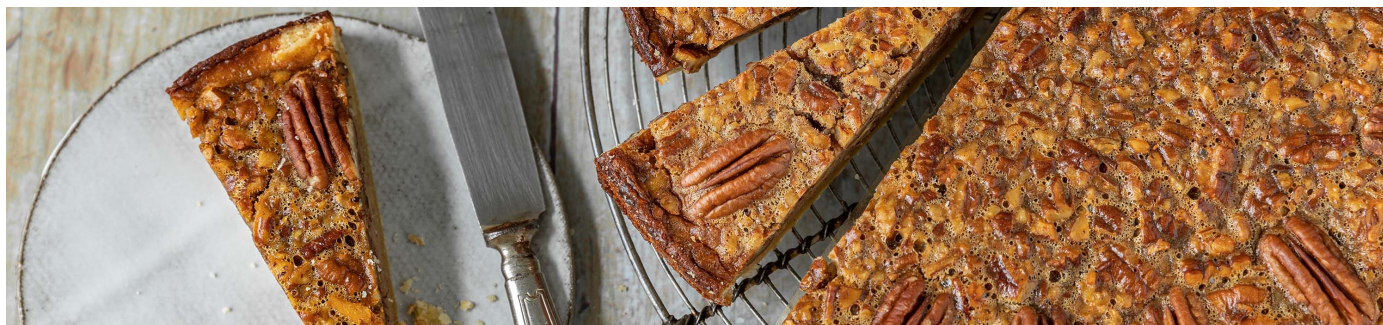


Pecan pie



 30 min.  311 kcal  SteviaSweet Honey

Preparation

Preheat the oven to 175 °C.

Place the flour and butter in a bowl and mix to form a crumbly dough. Add water and bring together into a smooth dough. Line the bottom of a springform tin (24 cm) with baking paper. Use your hands to press the dough into the bottom and sides of the tin.

Bake blind on the lowest shelf of the oven for 15 minutes. To do so, place baking paper over the base and cover with dry peas or lentils to prevent the edges of the base from sinking during baking.

While the base is in the oven, prepare the topping. Set the 12 best-looking nuts aside and roughly chop the rest. Melt the butter in a pan. Add [SteviaSweet HoneySweet](#) and the other remaining ingredients. Mix all ingredients until smooth.

Spread the chopped nuts on the pre-baked cake base, top with the honey mixture and decorate with the whole nuts.

Bake at 175 °C for 20 minutes, then lower the temperature to 150 °C and bake for another half hour. Leave to cool before removing from the tin.

Ingredients for 12 portions

Base

195 g	white flour
100 g	cold butter, diced
2 tbsp	cold water

Filling

50 g	butter
250 g	SteviaSweet Honey
1 tbsp	white flour
1 tsp	cinnamon
3	eggs
200 g	pecan nuts

Nutritional information per portion

311	kcal
1306	kJ
5.5	g Protein
21.5	g Carbohydrates
23	g Fat