

# PECAN PIE

Sweetened with Agave



## Ingredients:

1	9 inch	Pie Shell
2	Tablespoons	All Purpose Flour
¼	Teaspoon	Cinnamon
¼	Teaspoon	Salt
4	Tablespoons	Butter, melted
1½	Cups	Agave Syrup
2	Large	Eggs
1	Tablespoon	Vanilla Extract
¾	Pound	Pecan Pieces

## Directions:

1. Mix together flour, cinnamon and salt in a large bowl. Whisk in melted butter.
2. Whisk in the agave, eggs and vanilla. Add pecan and mix thoroughly. Pour into unbaked pie shell.
3. Bake in a 350° oven for 40 minutes. Remove from oven, even though the filling will not be completely set. Chill for 1 hour to finish setting the filling.