



Pecan Pie

¼ c flaxseed gel (see instructions below)
1 cup agave nectar
1 cup + 1 tbsp. florida crystals or brown sugar
2 tbsp. flaxseed meal
¼ c chopped pecans
½ tbsp. molasses
1 tsp. vanilla extract
1 pinch salt
1 tbsp. agar agar powder (or 2 tbsp. cornstarch)
¼ cup Earth Balance buttery spread
1 tbsp. arrowroot flour/powder
1 cup pecan halves

Directions:

1. Boil 3 tablespoons of flaxseeds in 1 cup water.
2. Boil for one minute, then pour the mixture through a fine mesh strainer into a measuring cup to strain the seeds from the gel, and discard the seeds.
3. Add the following to flaxseed gel: agave nectar, Florida crystals, flaxseed meal, chopped pecans, molasses vanilla, salt, and agar agar powder.
4. In a separate bowl, mix together flour and margarine, then add to the syrup mixture, stirring well.
5. Continue to stir as mixture comes to a rapid full boil, then turn off heat and pour syrup mixture into uncooked piecrust.
6. Add pecan halves to top of pie, and bake for 35 minutes at 350° F.
7. Remove from oven and cool before slicing. Allow pie to thicken to room temperature. If you put the pie in the refrigerator, it will get solid. Refrigerate leftovers; microwave leftover slices 15 to 20 seconds (see note below) to soften the pie filling if it is too stiff.

Note: Do not microwave pie (to warm up) for more than a maximum of 25 seconds, or the pie will melt into syrup. One of my favorite ways to make pecan pie is to make pecan pie tarts. Use the same recipe, make 24 balls out of piecrust dough (amount you would use for a single piecrust). Shape the tiny dough crust in the Pam-sprayed tart pan. Pour in the pie filling, top with a pecan, and bake 25 to 30 minutes. These can be frozen and used later for a fast lunch box dessert or a quick elegant dessert.