

A LOW CARB BAKING COMPANY



# KETO CHOCOLATE CHIP PECAN PIE

## *Directions*

### **What You'll Need:**

- 1 Package Keto Queen Kreations Sugar Cookie Mix
- 1 Stick Butter, Melted
- 3 Eggs
- 3/4 Cup Brown Sugar Substitute
- 1/2 Cup Sugar Free Maple Syrup (We used ChocZero)
- 1/4 Cup Sugar Free Chocolate Chips
- 10 oz Chopped Pecans

### **How to Prepare:**

1. Preheat oven to 350 degrees.
2. Prepare sugar cookie as directed on the pouch
3. Spray a pie dish with non stick spray
4. Flatten cookie dough into dish
5. Bake for 15 minutes and remove from oven to let cool
6. While crust is baking, make filling
7. Melt butter in a small saucepan
8. Add in brown sugar substitute and syrup, mix until sugar is dissolved
9. Remove from heat and add in 3 beaten eggs, mix well
10. Spread pecans and chocolate chips over cooled pie crust
11. Pour filling on top of pecans
12. Bake for 15 minutes uncovered
13. Cover with foil and bake for another 30 minutes

Takes 45 minutes baking, 1 hour total, Serves 12 people.

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