



## Ingredients

- 1/2 cup [Verdant Kitchen® Ginger Infused Honey](#)
- 2 tbsp coconut oil melted
- 3 eggs
- 1/2 tsp fresh orange zest
- 1/8 tsp sea salt
- 1 tbsp unsweetened almond milk
- 1 tsp ground cinnamon
- 1 tsp pure vanilla extract
- 3 tbsp whole wheat pastry flour
- 2 cups [Verdant Kitchen® Candied Ginger Pecans](#)
- 1 bottom pie crust

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# Pecan Pie - a more healthy recipe without the refined sugar

Prep time: 10 minutes  
Cook time: 25 minutes  
Total time: 35 minutes  
Serves 8-12 slices

## INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. In a large bowl, combine Verdant Kitchen® Ginger Infused Honey, coconut oil, eggs, fresh orange zest, sea salt, unsweetened almond milk, ground cinnamon, pure vanilla extract, and whole wheat pastry flour.
3. Stir to combine.
4. Arrange the Verdant Kitchen® Candied Ginger Pecans into the prepared 9-inch pie crust.
5. Pour the liquid filling mixture over the pecans, spreading some with a spoon if necessary.
6. Place into the oven and bake for 10 minutes at 400 degrees, then reduce the temperature to 350 degrees and bake for 20-25 minutes.

The pie will rise in the oven. You'll know it's done when it has small cracks in the top and is no longer jiggly.

Remove from oven and allow to cool, preferably overnight.