

# Pets-de-sœur (Mun's Farts) with maple

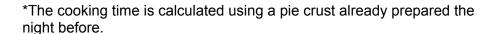
Recipe Gluten-free, dairy-free (casein-free), hypotoxic and vegan

By: Cuisine l'Angélique

PORTIONS: 12

PREPARATION: 15 MINUTES \*

**COOKING: 55 MINUTES** 





#### **ORGANIC INGREDIENTS**

### Dough:

Recipe for pie crust

#### Filling:

- 35 g (1/4 cup) non-dairy margarine\*\*
- 60 g (1/2 cup) maple sugar
- 35 g (1/3 cup) pecans, finely chopped

#### Sauce:

- 250 g (1 cup) canned coconut milk\*\*\*
- 160 g (1/2 cup) maple syrup

#### **PREPARATION**

- 1. Prepare the pie crust dough according to your chosen recipe, cover, and refrigerate for 12 hours.
- 2. Preheat the oven to 180 °C (350 °F). Grease a 20 cm x 20 cm (8 " x 8 ") mold.
- 3. On a floured surface, spread the pie dough into a rectangle shape of about 30 cm x 45 cm (12 " x 18 ") and about 3 mm (1/8 ") thick.
- 4. Spread the margarine over the entire surface of the dough.
- 5. In a small bowl, mix together the maple sugar and pecans. Spread this mixture over the dough.
- 6. Roll the dough and make 12 slices of about 2,5 cm (1") thickness.
- 7. Lay the slices in the mold. Whip together the sauce ingredients and pour over the pets-de-sœur.
- 8. Place the mold on a baking sheet. Cook on the middle rack of the oven for about 55 to 60 minutes, or until the pets-de-sœur are golden.

## TIP

- \*\* If you do not follow a dairy-free diet, you may use butter instead of margarine.
- \*\*\* If you do not follow a dairy-free diet, you can use cream instead of coconut milk.