



## Mini Pecan Pumpkin Pies

Makes 12 or 24 Mini-Pies - Recipe adapted from Sunny Anderson, *Food Network*

### INGREDIENTS

- Nonstick coconut or 100% extra virgin olive oil cooking spray

#### ***For the dough:***

- 1/4 cup pecans
- 1/4 cup organic cane sugar
- 1/2 teaspoon mineral salt
- 3/4 cups organic all-purpose flour, plus extra for shaping dough
- 6 tablespoons grass-fed butter, ice-cold
- 2 to 3 tablespoons ice water

#### ***For the filling:***

- 1 free-range egg, plus 1 egg yolk
- 1/2 cup organic blue agave
- 1 tablespoon organic cane sugar
- 1/2 cup pumpkin puree plus 1 tablespoon pumpkin pie spice\*
- 1 teaspoon vanilla
- 1/4 cup pecans, chopped plus 24 halves for garnish

**NOTE:** Special equipment needed- 2 (12-cup) mini muffin tins –or- 1 (12-cup) regular muffin tin

## DIRECTIONS

Preheat oven to 350 degrees F. Spray the bottoms and sides of the mini muffin tins with cooking spray. You can also use parchment paper baking cups or silicon baking cups for easy removal.

### *For the dough:*

1. In a blender or food processor, pulse the pecans, sugar, salt, and flour, until the nuts are ground and the ingredients are combined. Add in the butter and pulse until dough resembles coarse meal. Slowly pour in the ice water until the dough comes together.
2. Remove from blender or processor bowl to a clean work surface sprinkled with flour.
3. Form the dough into a ball and divide evenly into 12 or 24 pieces. Roll each piece into a ball and evenly press into each cup, until the bottom is covered. If the dough is sticky, dip your finger in flour first. Bake until crusts are very golden, 15 to 18 minutes, until the crusts are very golden. Check occasionally to make sure they don't get too brown.

### *For the filling:*

1. In a medium bowl, whisk the egg yolk, agave, sugar, pumpkin puree and vanilla. Stir in the chopped pecans.
2. Remove the dough from the oven and spoon 1 tablespoon of the filling into each cup. Top each with 1 whole pecan half.
3. Return the pans to the oven and continue baking, for 12 to 15 minutes more, until the pumpkin filling is set. Allow to cool completely before removing from the pans.

\* **Homemade pumpkin pie spice:** 3 tablespoons ground cinnamon, 2 teaspoons ground ginger, 2 teaspoons ground nutmeg, 1 ½ teaspoons ground allspice and 1 ½ teaspoons ground cloves. Mix the spices together in a small bowl and take a little whiff.

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