



Columbia Grain™

CULTIVATING GROWTH™

RECIPE

Fudgy Pecan Pie

This innovative spin on a classic holiday dessert features not only chocolate, but lentils too for a healthier take on traditional pecan pie.



INGREDIENTS

- ½ cup lentils, dried, rinsed
- 1 ½ cups water
- ½ cup sugar
- ⅓ cup unsweetened cocoa powder
- ⅓ cup all-purpose flour
- ¼ tsp salt
- 1 ¼ cups light corn syrup
- 3 eggs
- 3 tbsps melted butter or margarine
- 1 ½ tsps vanilla extract
- ½ cup chopped pecans
- 1 cup halved pecans
- 10-inch unbaked pastry shell

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a medium saucepan, combine lentils with 1 ½ cups water. Bring to a boil, reduce heat, cover, and simmer until lentils are tender (about 25 minutes). Drain.
3. Combine sugar, cocoa, flour, salt, corn syrup, eggs, melted butter, and vanilla extract in a large mixing bowl and beat for 30 seconds at medium speed; do not overbeat. Stir in cooked lentils and chopped pecans.
4. Pour into an unbaked pastry shell. Bake 55 to 60 minutes; immediately arrange pecan halves on top, and bake for another 5 minutes. Cool. For best flavor, cover pie and let stand a day before serving.

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