

Pecan Pie, from Cacao Lane Restaurant & Marc Volkmann

Ingredients:

10" pie shell, unbaked, bottom pierced
1 egg
¼ lb butter
½ cup brown sugar
½ cup date or coconut sugar
¼ cup half and half
1 teaspoon vanilla or rum
1 cup unsweetened shredded coconut
1 cup coarsely chopped pecans
1 cup golden raisins

Process:

Beat 1 egg in large mixing bowl. Add sugars and combine. Melt butter in microwave and add to sugars with half and half and the vanilla or rum. Add the nuts, coconut, and raisins and stir well. Pour/spread in pie shell. Bake at 350 for 40-45 minutes or when center is a done as the outer edges and crust lightly browned.

We are always on the lookout for a Pecan Pie recipe without corn syrup. This recipe from our friend Marc originally came from a chef at an Ellicott City MD restaurant, Cacao Lane, now closed.

Fond memories of this Pecan pie came up in conversation with old friends this year, so we will enjoy it on our Thanksgiving table this year.

Lisa Martin and Seymour Mondshein
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