

GRAHAM CRACKER CRUST

INGREDIENTS

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| 1 cup raw pecans | 1/4 tsp sea salt |
| 2 tbsp maple syrup | 1 tbsp coconut oil |
| 2 tbsp vanilla | |

PROCEDURE

Grind pecans in a food processor until crumbly. Be careful not to over-process, or the oils will be released from the nuts, leaving you with a more glossy, oily crust.

Add the rest of the ingredients and blend in food processor until it all sticks together, like cookie dough. Press the dough into a greased or lined pan and place the pan in freezer to set.

*Double this recipe to fill a traditional 9" pie pan.