



Sugar-Free Pecan Pie

Preheat oven to 350°. Prepare crust with 1 ½ ground walnuts (almonds optional) mixed with 2 cups of Splenda ® and ½ cup of "I Can't Believe it's Not Butter®" with 3 tbs. cinnamon: Mix contents in a skillet on low heat until soft. Place in 9" pie dish and shape to pan and cook 8-10 minutes. Remove when crust starts to brown, it happens quickly then burns. Allow to cool to room temperature or chill if flaky crust is desired.

Pour 2 cups of sugar free syrup, 3 cups of pecans, 2 tsp. Nut Meg, ½ cup Smuckers® sugar free caramel syrup, in a stick free skillet on high heat. Mix in 4 cups of Splenda® slowly until a very sticky taffy consistency. While mixture is still warm, add 3 eggs and quickly pour into the pie crust. Line up some additional pecans on surface, and then bake at 350° until a golden brown. Keep refrigerated and allow to only slightly warm to room temperature (remember the eggs need to be chilled).

Ingredients:

1½ ground walnuts (almonds optional)
6 cups of Splenda ®
½ cup of "I Can't Believe it's Not Butter®"
3 tbs. cinnamon
2 cups of sugar free syrup
3 cups of pecans
2 tsp. Nut Meg
½ cup Smuckers® sugar free caramel syrup
3 eggs