

# Anna's vegan chocolate pecan pie

## Ingredients

### Chocolate Pie Filling:

- 1 cup raw pecans + 1/2 cup to sprinkle on top
- 14 oz soft tofu
- 2 tsp vanilla extract
- 1/4 tsp salt
- 1/4 cup cornstarch
- 1/2 cup honey
- 1/4 cup molasses
- 3 tbsp cocoa powder

### 3 Ingredient Gluten-Free Pie Crust:

- 2 cups almond meal (I like [this one](#) from Bob's Red Mill)
- 1 tbsp unrefined [coconut sugar](#)
- 1/2 cup coconut oil, melted

Mix all ingredients thoroughly in a [food processor](#). Pour the crumbly mix into a 9-inch pie pan and press it out evenly with your fingers. Chill the crust in the fridge while you make the filling (It can stay in the fridge for up to 3 days.)

## Prep:

1. Preheat oven to 350 degrees.
2. Blend all pie filling ingredients, except pecans, in a food processor until very smooth.
3. Then add the pecans and pulse a few times until they're chopped.
4. Pour into your prepared pie crust and top with pecans halves.
5. Bake for 55-60 minutes.
6. Let chill in the fridge before serving (~20 minutes) so it firms up.