



Gluten-Free Cold Brew and Coffee Liqueur Pecan Pie



INGREDIENTS

PASTRY

1 ½ cups Good Graces
gluten-free all-purpose flour
½ tsp Hy-Vee salt
¼ cup cold Hy-Vee
vegetable shortening
¼ cup cold Hy-Vee
unsalted butter, chopped
3 to 4 Tbsp. ice water

FILLING

1 (3.5-oz.) pkg. Zöet 57%
cacao dark chocolate bar,
coarsely chopped
¼ cup Wide Awake Coffee
Co. cold brew unsweetened
light roast drink
¼ cup Kahlúa rum & coffee
liqueur
¼ cup cold Hy-Vee
unsalted butter, chopped
3 Hy-Vee large eggs
¾ cup Hy-Vee granulated
sugar
½ cup Hy-Vee light brown
sugar, packed
½ cup Hy-Vee light corn
syrup
1 tsp Hy-Vee vanilla extract
½ cup Hy-Vee chopped
pecans
1 ¼ cups Hy-Vee pecan
halves
Hy-Vee caramel-flavored
syrup, for garnish
Coarsely ground Hy-Vee
sea salt, for garnish

PREPARATION

- 1 For pastry, place flour and salt in a food processor. Cover and pulse until combined. Add shortening and chopped butter. Cover and pulse until pieces are size of coarse meal.
- 2 Drizzle 1 tablespoon water over flour mixture. Cover and pulse 4 to 5 times. Continue moistening and pulsing flour mixture, adding 1 tablespoon cold water at a time, until dough holds together. Gather dough and gently press together to form a ball; slightly flatten into a disk. Wrap dough disk in plastic wrap. Refrigerate for 30 minutes or up to 2 days. If chilled for more than 1 hour, let dough stand at room temperature for 15 minutes before using.
- 3 Preheat oven to 350°. Lightly spray a 9-inch round tart pan with a removable bottom with nonstick spray. Roll pastry dough disk, from center to edge on a lightly floured piece of parchment paper into a 13-inch round. Invert parchment paper onto prepared pan. Remove paper; gently ease pastry into pan; press pastry into fluted sides of pan; trim top edge even with pan. Refrigerate while preparing filling.
- 4 For filling, heat chocolate, cold brew beverage, Kahlúa and chopped butter in a small saucepan over medium-low heat for 3 to 4 minutes or until smooth, stirring frequently. Cool.
- 5 Whisk eggs in a large bowl. Stir in granulated and brown sugars, corn syrup, vanilla and chocolate mixture until combined.
- 6 Gently press chopped pecans into bottom of crust, without breaking through pastry. Place tart pan in a large rimmed baking pan. Pour filling into pastry-lined pan, Arrange pecan halves on top of filling in a spiral pattern.
- 7 Bake for 15 minutes. Loosely cover with foil and bake for 50 to 60 minutes more or until filling is set in center and reaches 200°.

NUTRITION FACTS

Calories: 497
Total Fat: 26g

Sodium: 145mg
Carbohydrates: 61g

Saturated Fat: 9g
Trans Fat: 1g
Cholesterol: 67mg

Fiber: 3g
Sugar: 39g
Protein: 5g