

Pecan Pie Crust

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Ingredients

2 cups pecans
2 teaspoons melted butter
1½ teaspoon vanilla
4 tablespoons brown sugar
1 tablespoon water

Directions

Place pecans in food processor; grind until fine. Add melted butter, brown sugar, vanilla and water.

Continue processing till mixture begins falling off sides of bowl.

Press into 9-inch pie pan. Bake at 325° for 20 minutes or microwave at full power for 6 minutes.