

 **Prep:** 10 minutes
 **Cook:** 45 minutes
 **Servings:** 6 to 8

Pinto Bean Pie

INGREDIENTS

- 3/4 cup Pinto Beans, any variety, *heated and lightly mashed*
- 1 1/2 cups sugar
- 1 cup margarine, *melted*
- 1 tsp vanilla
- 1/2 cup pecans, *finely chopped*
- 2 eggs, *well beaten*
- 1 unbaked 9-inch pie crust

DIRECTIONS

1. Preheat regular oven to 350 degrees F or convection oven 325 degrees F.
2. Drain the beans, saving 1/4 of the liquid.
3. Combine first 6 ingredients and bean liquid and pour into unbaked pie shell.
4. Bake for 45 minutes–1 hour. Center of pie will be slightly unset.

Note: Can be frozen.

Nutrition Information (based on 8 servings)

Calories 525	Carbohydrate 55g	Protein 9g
Total Fat 36g	Fiber 1.5g	
Saturated Fat 7g	Sugars 39g	



**Canned
Beans**
OPEN THE POSSIBILITIES