

NoFail Bean Pie

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 10 mins

Description

This is a traditional Muslim bean pie made with navy beans. There are only a few recipes for this pie, and it took me years of tweaking those recipes to come up with a version I like. Serve this pie warm or cold for an awesome dessert. Refrigerate leftovers.

Ingredients

- - 1 (14.1 ounce) package double-crust pie pastry
- thawed - 2 (15.5 ounce) cans navy beans
- rinsed and drained - 1 (12 fluid ounce) can evaporated milk - 2 ½ cups white sugar - ½ cup butter
- melted - 2 large eggs - 2 large egg yolks - 2 tablespoons all-purpose flour - 2 tablespoons vanilla extract - 1 teaspoon ground cinnamon - 1 teaspoon grated nutmeg

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Place each pie pastry into a 9-inch pie pan. Place navy beans and evaporated milk into a food processor. Add sugar
2. melted butter
3. eggs
4. egg yolks
5. flour
6. vanilla
7. cinnamon
8. and nutmeg; pulse a few times
9. then process until smooth
10. about 1 minute. Pour mixture into the prepared pie crusts. Bake in the preheated oven for 15 minutes
11. then reduce heat to 350 degrees F (175 degrees C) and bake until filling is set and crust is golden brown
12. about 35 more minutes. Remove from the oven and let cool for 1 hour before slicing.