



## Citrus-Almond Pie

 Dairy Free

READY IN



45 min.

SERVINGS



10

CALORIES



1197 kcal

DESSERT

### Ingredients

- 0.5 lb almonds
- 6 oz candied citron (glacé)
- 6 oz candied orange peel (glacé)
- 1 large egg yolk
- 3 tablespoons flour all-purpose
- 1 teaspoon ground allspice
- 1 tablespoon ground cinnamon
- 0.8 teaspoon ground coriander

- 0.5 cup honey
- 2 cups orange juice
- 9 inch pie pastry ) for a double-crust pie (see notes
- 1 cup raisins
- 0.3 teaspoon salt

## Equipment

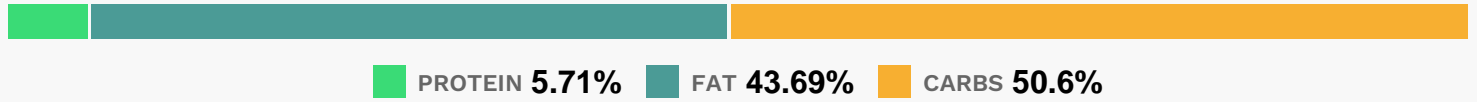
- frying pan
- oven
- knife
- pizza pan
- baking pan
- aluminum foil
- rolling pin

## Directions

- Place almonds in a 9-inch square baking pan.
- Bake in a 375 oven until golden under skins, about 10 minutes. Cool about 10 minutes; chop.
- Meanwhile, in a 2- to 3-quart pan, mix flour, cinnamon, allspice, coriander, and salt. Gradually add orange juice, stirring until smooth. Stir in raisins, orange peel, and citron. Cover and bring to a boil over high heat, stirring occasionally; reduce heat to medium-low and simmer until peel is tender when pierced, about 5 minutes.
- Remove from heat and stir in honey and almonds.
- Scrape nut mixture into bottom crust of 9-inch pie pastry in pan.
- On a lightly floured surface, with a lightly floured rolling pin, roll remaining pastry into a 1/8-inch-thick round about 11 inches wide; center over nut mixture. Fold edge of top pastry under edge of bottom one flush with pan rim, and crimp together to seal. Flute edge decoratively. With a small, sharp knife, cut several slits in top pastry. Set pie in a foil-lined 12-inch pizza pan or 10- by 15-inch baking pan. Beat egg yolk to blend with 2 teaspoons cold water; brush lightly over top crust.

- Bake pie on the bottom rack of a 375 oven until browned, 50 to 55 minutes (30 to 35 minutes in a convection oven). If pie browns too quickly (check after 20 minutes), cover top loosely with foil.
- Transfer to a rack and let stand, uncovered, until cool to touch, 2 1/2 to 3 hours.
- Cut into wedges.

## Nutrition Facts



### Properties

Glycemic Index:26.81, Glycemic Load:17.5, Inflammation Score:-7, Nutrition Score:23.904347925082%

### Flavonoids

Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg, Cyanidin: 0.56mg Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg Epigallocatechin: 0.59mg, Epigallocatechin: 0.59mg, Epigallocatechin: 0.59mg, Epigallocatechin: 0.59mg Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg, Epicatechin: 0.14mg Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg, Eriodictyol: 0.14mg Hesperetin: 5.93mg, Hesperetin: 5.93mg, Hesperetin: 5.93mg, Hesperetin: 5.93mg Naringenin: 1.16mg, Naringenin: 1.16mg, Naringenin: 1.16mg, Naringenin: 1.16mg Isorhamnetin: 0.6mg, Isorhamnetin: 0.6mg, Isorhamnetin: 0.6mg, Isorhamnetin: 0.6mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

### Nutrients (% of daily need)

Calories: 1196.84kcal (59.84%), Fat: 58.97g (90.72%), Saturated Fat: 15.76g (98.53%), Carbohydrates: 153.7g (51.23%), Net Carbohydrates: 144.11g (52.4%), Sugar: 46.56g (51.73%), Cholesterol: 18.36mg (6.12%), Sodium: 834.28mg (36.27%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 17.34g (34.68%), Manganese: 1.58mg (78.79%), Vitamin E: 6.73mg (44.87%), Vitamin B1: 0.62mg (41.58%), Folate: 158.35µg (39.59%), Fiber: 9.59g (38.36%), Vitamin B2: 0.63mg (37.25%), Iron: 6.38mg (35.45%), Vitamin C: 25.81mg (31.28%), Vitamin B3: 6.21mg (31.07%), Phosphorus: 270.79mg (27.08%), Magnesium: 101.57mg (25.39%), Copper: 0.46mg (23%), Selenium: 13.45µg (19.22%), Potassium: 599.24mg (17.12%), Vitamin K: 13.56µg (12.91%), Calcium: 124.83mg (12.48%), Zinc: 1.7mg (11.34%), Vitamin B5: 1.01mg (10.11%), Vitamin B6: 0.18mg (9.04%), Vitamin A: 135.64IU (2.71%)