



# PECAN PIE

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## SWEET PASTRY

### Ingredients

200g Plain flour

Large Pinch of salt

70g Unsalted butter

80g Caster Sugar

1 egg, lightly beaten.

1-2 drops vanilla extract

### Method:

In a large bowl, sift together the flour and salt. Cut the butter into 1 cm cubes and place in the flour using your fingertips until the mixture resembles fine breadcrumbs.

Stir in the sugar and make a well in the centre. Pour in the combined egg and vanilla and slowly work the mixture together using a palette knife or pastry scraper. If the dough is too dry, sprinkle it with a little water until it holds together.

Remove the dough from the bowl onto a lightly floured surface. Using the palm of your hand, smear the dough away from you until it is smooth.

Gather the dough into a ball and flatten it slightly. Wrap in plastic wrap and place in the refrigerator to chill for 20 minutes before using.



# PECAN PIE

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## FILLING

### Ingredients

2 eggs  
Pinch of salt  
35g unsalted Butter, melted  
150g light corn syrup  
125g Dark brown sugar  
1 teaspoon vanilla extract  
125g pecans, roughly chopped

### Method:

Preheat the oven to warm 160 °C roll the dough out to 2.5mm thick and line a loose bottomed flan tin, 22cm across the base and 2.5cm deep.

To make the filling, beat the eggs in a bowl. Add the salt, butter, corn syrup, brown sugar and vanilla extract or essence and mix until well combined.

Sprinkle the pecans over the bottom of the lined flan tin, and then pour over the filling. Bake for 45-50 min or until the filling has just set. If the filling puff up too much, reduce the oven temperature to slow 150°C Leave the tart in its flan for 5 minutes, or until cool enough to handle, then remove on to a wire rack and leave to cool completely