



Sarah's Pecan Pie

Sarah's servings: 10, Sarah's skill: Medium, Baking time: 25 mins

Ingredients

Pastry

200g Plain Flour
45g Icing Sugar
100g Cold Cubed Unsalted Butter
1 Large Egg

Filling

100g Maple syrup
25g Unsalted Butter (room temperature)
55g Light brown sugar
150g Roughly chopped Pecan nuts
1 Large Egg
1/2 tsp Vanilla extract
1 Tbsp Plain flour

10x Whole Pecan nuts (for decoration)

Method

- Pastry Put the flour, sugar and butter into a food processor and pulse until you have fine breadcrumbs. Alternatively rub the butter into the flour and sugar by hand until you have fine breadcrumbs.
- Add the egg and combine in the food processor or by hand until the pastry forms a ball.
- Wrap in cling film or similar and transfer to fridge to keep cool.
- Take the pastry out of the fridge and lightly flour the work surface. Then roll out the pastry and line the flan tin.
- Place the lined tin in the fridge to keep cool while you make the filling.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Filling In a medium sized pan put the syrup, sugar and butter. On a low heat melt the ingredients until the sugar has dissolved.
- Take off the heat and add the pecans, egg, vanilla extract and flour and mix until smooth.
- Take the lined tin out of the fridge and pour the pecan mixture into the tin and level.
- Arrange the whole pecan nuts on the top.
- Bake for 25 minutes.
- Leave them to cool completely in the tin before slicing.