



Sarah's Mini Pecan Pies

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 20 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

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.
- Preheat the oven to 180 degrees centigrade (160 fan) or Gas Mark 4.
- Take the pastry out of the fridge and lightly flour the work surface. Then roll out the pastry and cut out 12 circles of pastry
- Press the circles of pastry into a deep muffin tin or individual tart tins.
- Place the tart shells in the fridge to keep cool while you make the filling.
- 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, eggs, vanilla extract and flour and mix until smooth.
- Divide the mixture between the 12 tarts - fill them to just below the top of the pastry.
- Bake for 20 minutes.
- Leave them to cool completely in the tin(s) before removing them.