

Bev's Pecan pies

0:20 Prep • 0:40 Cook • Makes 10 • Advanced

INGREDIENTS

300g (2 cups) plain flour
240g chilled butter, cubed
2 tablespoons caster sugar
1 egg yolk
3 teaspoons iced water

PECAN FILLING

3 eggs, lightly whisked
185ml (3/4 cup) maple syrup
100g (1/2 cup, firmly packed) brown sugar
50g butter, melted
195g (1 1/2 cups) pecans

EQUIPMENT

You will need ten 2cm-deep, 8cm (base measurement) fluted tart tins with removable bases for this recipe.

METHOD

Step 1 To make the pastry, place the flour, butter and sugar in the bowl of a food processor, and process until the mixture resembles fine breadcrumbs. Add the egg yolk and iced water and process until the mixture just begins to come together.

Step 2 Turn the pastry onto a lightly floured surface and knead lightly until smooth. Shape into a disc and place in the fridge for 30 minutes to rest.

Step 3 Preheat oven to 200°C.

Step 4 Divide pastry into 2 equal portions. Use a lightly floured rolling pin to roll 1 portion out to about 3mm-thick. Use a 15cm diameter cutter to cut 5 discs. Line five 2cm-deep, 8cm (base measurement) fluted tart tins with removable bases with the pastry and trim any excess. Repeat with the remaining pastry portion to line 5 more tart tins. Place on a baking tray in the fridge for 30 minutes to rest.

Step 5 Cover each pastry base with greaseproof paper and fill with rice or dried beans. Bake in preheated oven for 10 minutes. Remove paper and rice or beans and bake for a further 8 minutes or until golden. Remove from oven. Reduce oven temperature to 160°C.

Step 6 Meanwhile, to make the pecan filling, whisk the eggs, maple syrup, sugar and butter in a medium bowl. Stir in pecans.

Step 7 Pour mixture evenly into warm pastry cases. Bake in preheated oven for 20 minutes or until just set in centre. Place pies on a wire rack and set aside for 40 minutes or until completely cool.

BEV'S NOTES

I varied the recipe:

- . bought frozen pastry case
- . I used less pecans (1 150gm pkt) and added handful of toasted slivered almonds
- . added 1 teaspoon vanilla paste, and about 1 teaspoon of cinnamon
- . cooking times will vary depending on your oven

