

# Pecan Pie

**Serves 12**

**Hands-on Time (inc. chilling) 1 hour 10 minutes**

**Baking Time 55 minutes**

## Ingredients

- 1 portion sweet rich shortcrust pastry
- 250g pecans
- 85g unsalted butter
- 175g caster sugar
- 150g golden syrup
- 1 tsp vanilla extract
- 1/2 tsp fine salt
- 2 large eggs

## Equipment

- Rolling pin
- 20cm loose-bottomed flan tin
- Sharp knife
- Baking sheet
- Baking parchment
- Baking beads
- Chopping board
- Knife
- Large saucepan
- Spatula
- Foil

## Method

### 1. Prepare the Pastry

- Roll out the pastry between clingfilm into a circle large enough to line the flan tin.
- Press the pastry into the tin, trim the edges, and chill for at least 60 minutes.

### 2. Blind Bake the Pastry

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5. Place a baking sheet in the oven to heat.
- Line the pastry case with parchment and fill with baking beads.
- Blind bake for 10 minutes. Remove the beads and bake for another 5 minutes.

### 3. Make the Filling

- Roughly chop 200g pecans (reserve 50g for decoration if desired).
- In a saucepan, melt butter, sugar, golden syrup, vanilla, and salt over medium heat. Remove from heat and stir in the eggs.
- Add the chopped pecans and stir to combine.

### 4. Assemble and Bake

- Pour the filling into the pastry case. Decorate with the reserved pecans if using.
- Bake on the hot baking sheet for 10 minutes. Reduce the temperature to 170°C/150°C (fan)/325°F/Gas Mark 3 and bake for another 30 minutes.
- If the pecans start to brown too much, cover the pie loosely with foil after 20 minutes.

### 5. Cool and Serve

- Let the pie cool slightly before serving.

Enjoy!