

Pecan Pie

Serves 12

Hands-on Time inc. Chilling 70 minutes

Baking Time 55 minutes

Ingredients

1 portion of 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 Eggs, large

Equipment

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

Remove the pastry from fridge and unfold the clingfilm.

With the dough still between the clingfilm, roll out into a circle.

Take the flan tin, placing the dough inside to see if it's big enough to line the base and sides.

When you think you've rolled the dough out enough, remove the top layer of clingfilm and set aside.

Flip the dough over into the tin and adjust so it's centred.

With the clingfilm still on, press the dough into the corners and sides of the tin.

Carefully remove the clingfilm and set aside with the other piece. Run a sharp knife around the edge of the tin, cutting off any excess dough. If you need to patch the edges, use the offcuts to do this.

Lay both pieces of clingfilm into the pastry case.

Place the tin in the fridge to chill for at least 60 minutes.

Preheat the oven to 190°C/170°C(Fan)/375°F/Gas mark 5 and place a baking sheet on the middle shelf to heat up.

When the oven has warmed up tip the baking beads on top of the clingfilm and fold any overhanging edges into the centre.

Place the tin onto the baking sheet and blind bake for 10 minutes. When the time is up, carefully lift the baking beads out of the case using the clingfilm and pop the tin back into the oven for another 5 minutes.

Remove the case from the oven and set aside whilst you make the filling. Leave the baking sheet in the oven.

Now to get on with the filling.

If you want to decorate the pie with whole pecans, set 50g aside, otherwise roughly chop all of the pecans.

Add the butter, sugar, syrup, vanilla, and salt to the saucepan. Place over a medium heat and stir until melted.

Take the pan off the heat and stir in the eggs.

Add the chopped pecans and give a final stir.

Carefully pour the mixture into the pie case. If you are decorating the top don't forget to add the remaining pecans!

Put the tin into the oven back onto the baking sheet for 10 minutes.

Reduce the oven temperature to 170°C/ 150°C(Fan)/325°F/Gas mark 3 for 30 minutes

Check on the pie when 20 minutes have passed. If the pecans are looking a little toasted lay a square of foil on top of the pie. There's no need to press it down, you only want to make sure you don't even up with burnt nuts, so to speak.

When the time is up, remove from the oven and leave to cool a little.

Enjoy!