

Pecan Pie

Nell makes her grandchildren pecan pie using the pecans from her tree.
Make your own pecan pie using the instructions below.

INGREDIENTS

- 50g unsalted butter, chopped
- 1 tsp vanilla extract
- 160ml (2/3 cup) golden syrup
- 3 eggs, lightly beaten
- 150g (2/3 cup firmly packed) brown sugar
- 240g (2 cups) pecan halves
- Shortcrust Pastry

METHOD

- 1 Preheat oven to 200°C. Line 30cm circular pan with dough, trimming off excess.
- 2 Line pastry with baking paper, fill with dried beans or pastry weights and blind bake for 20 minutes or until light golden. Remove beans and paper. Reduce oven to 175°C.
- 3 While the pastry is cooking place butter, sugar and golden syrup in a small saucepan over low-medium heat and cook, stirring, for 5 minutes or until butter melts and mixture is smooth.
- 4 Remove the pan from heat and when cooled add eggs and vanilla, and whisk to combine. Scatter pecans over pastry base and pour over golden syrup mixture.
- 5 Bake for 35 minutes or until filling is browned and firm to the touch.
- 6 Cool in pan to room temperature and serve with whipped cream or vanilla ice-cream.



Follows a sequence of steps for making designed solutions such as a recipe.

