



## PECAN PIE

(Capsicum Durban campus)

### INGREDIENTS

- \* 500g short crust pastry
- \* 75g butter, softened
- \* 100g golden caster sugar
- \* 175g golden syrup
- \* 175g maple syrup
- \* 3 eggs, beaten
- \* ¼ tsp salt
- \* ½ tsp vanilla extract
- \* 300g pecan halves

### METHOD

Roll out the pastry on a lightly floured surface and line a 23cm tart tin. Prick the bottom of the pastry case with a fork and chill in the fridge for at least 30 minutes. Pre-heat the oven to

190°C. Line the pastry case with baking paper, fill with baking beans (or uncooked rice) and bake for 15-20 minutes until the sides are set. Remove the beans and paper and return the tin to the oven for five to 10 minutes until the pastry is golden and the base is set. Remove and leave to cool. Bump up the oven temperature to 200°C. Use an electric whisk to beat the butter and sugar together until light and fluffy and while still beating, pour in the golden and maple syrups. Gradually add the eggs, salt and vanilla extract and whisk until well combined. Stir in the pecans then pour the mixture into the tart case. Bake for 10 minutes before turning the oven down to 160°C and continue baking for 30-35 minutes. Leave to cool in the tin before turning out and serving with whipped cream or ice cream.