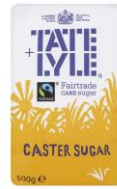


# Pecan Pie

## Ingredients for the Shortbread Base:

300g Plain Flour  
150g Melted Butter  
50g Caster Sugar



You will need a 23cm fluted tart tin and a container to take your pecan pie home in.

## Ingredients for the Filling:

175g Pecan Nuts, Halved  
85g Golden Syrup  
85g Muscovado Sugar  
50g Butter, Melted  
4 Eggs  
2 Tablespoons Rum  
1 Teaspoon Vanilla Essence



## Method:

1. Pre-heat the oven to 180°C or Gas Mark 5.
2. Weigh and measure out all the ingredients accurately.
3. Place the shortbread base butter in a small bowl and place it in the microwave to melt, do this gradually!
4. Sieve the plain flour into a large plastic bowl.
5. Work the flour, melted butter and sugar together until well mixed, then press onto the base of the tin and up the sides of the tart tin.
6. Put the tart tin on a baking tray and place in the fridge to set.
7. Reserve 36 pecan halves and roughly chop the rest.
8. Crack the first egg into a small bowl, check for any shell, transfer to a large plastic bowl. Repeat this process for the remaining 3 eggs.
9. Place the filling butter in a small bowl and place it in the microwave to melt, do this gradually!
10. Beat together the eggs, muscovado sugar, syrup, vanilla, rum, melted butter and chopped pecans. Mix thoroughly with a white plastic stirring spoon.
11. Spoon into the tart case on top of the shortbread base.
12. Decorate with pecan halves, then bake for approximately 40 minutes until golden and set. The filling will rise up as it bakes, but will settle back as it cools.

