



# Pecan pie

40'  
Hands on

90''  
Hands off

90'  
Cook Time

10-12  
Portion(s)

2  
Difficulty



## Method

### For the pie crust

- Preheat the oven to 160° C (320° F) set to fan.
- In a food processor add the flour, the icing sugar, the butter cut into cubes, and beat until the mixture looks like wet sand.
- Add the yolks, the water, and beat until a dough is shaped.
- Wrap the dough with plastic wrap and refrigerate it for 30-60 minutes to rest.
- Place a piece of parchment paper on your working surface and dust it with a little flour. Place the dough on it, cover with more parchment paper, and roll it out -using a rolling pin- until it's 35 cm in diameter.
- Dust off the excess flour and transfer the dough to a buttered [28 cm tart pan](#). Cover with plastic wrap and add legumes as pie weights. Fold the plastic wrap inwards, so there is no overhang, and bake for 30 minutes.
- Remove the pie weights, brush with the egg wash, and bake for 10 more minutes.
- Set aside to cool well and, with a [knife](#), trim the excess dough overhanging the pan.

### For the filling

- Leave your oven on at 160° C (320° F) set to fan.
- In a bowl add the granulated and the brown sugar, the eggs, the vanilla extract, the melted butter, and mix well until the sugar is dissolved.
- Add the glucose and whisk well.
- Spread the pecans over the pie crust and pour the whole filling of the bowl over them.
- Bake for 40-50 minutes. Let the pie cool well.
- Serve with whipped cream and basil.

## Ingredients

### For the pie crust

- 300 g all-purpose flour
- 100 g icing sugar
- 1 pinch salt
- 180 g butter
- 2 egg yolks, from medium eggs
- 1 tablespoon(s) water
- 1 egg yolk, diluted with 1 tablespoon water
- butter
- all-purpose flour

### For the filling

- 200 g granulated sugar
- 3 tablespoon(s) brown sugar
- 4 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 70 g butter, melted
- 340 g glucose
- 200 g pecan(s)

### To serve

- [whipped cream](#)
- basil

## Διατροφικός πίνακας

### Nutrition information per portion

640 Calories (kcal)	33.0 Total Fat (g)	14.0 Saturated Fat (g)	75.0 Total Carbs (g)
32%	47%	70%	29%
42.0 Sugars (g)	8.2 Protein (g)	2.1 Fibre (g)	0.24 Sodium (g)
47%	16%	8%	4%