

Pecan-Plus Pie

Servings: 12

Prep Time: 15min

Cook Time: 40min



Ingredients

- 225 grams plain flour
- ½ teaspoon salt
- 125 grams vegetable oil
- 60 millilitres full fat milk
- 150 grams golden syrup
- 100 grams soft butter
- 200 grams soft light brown sugar
- 1 teaspoon vanilla extract
- 350 grams mixed nuts
- 3 large eggs

Directions

1. Preheat your oven to 180°C/160°C Fan/gas mark 4/350°F. In a large bowl, mix the flour, salt, oil and milk to form a rough dough.
2. Tip out into a 25cm / 10 inches diameter flan dish, and press the dough patiently over the base and the sides of the dish, slightly coming up over the top if possible. Put in the freezer.
3. Melt the syrup, butter and brown sugar over a lowish heat in a saucepan.
4. Add the vanilla, stir, then take off the heat and let it stand for 10 minutes.
5. Take the pastry-lined flan dish out of the freezer, and arrange the nuts on it.
6. Whisk the eggs into the slightly cooled sugary syrup until it looks like a caramel mixture, then pour it over the nuts.
7. Bake in the oven for 40 minutes, or until the filling has set and the pastry is golden.