

# Pecan pie

## Ingrédients

- 70g butter
- 200g flour
- 10g sugar
- 1 pinch of salt
- 50g deodorized coconut oil
- 45g cold water
- 1 egg
- 1 teaspoon of milk or cream
- 2 eggs
- 135g maple syrup or corn syrup
- 45g sugar
- 25g dark sugar
- 45g melted butter
- 2 teaspoons of vanilla extract
- 1 pinch of salt
- 1 pinch of nutmeg
- 1 pinch of ground cloves
- 240g pecans

## Préparation

1. I continue in the series of American inspired recipes, with the famous Pecan pie.
2. It's a very simple recipe, pretty quick to make, and you can adapt it to your taste: feel free to decrease/increase/remove some spices, and for those who wouldn't like maple syrup, you can replace it with corn syrup, you'll get the same texture but with a neutral taste ½ Prep time : 40 minutes + about 1 hour cooking For a 20cm pie : The crust : butter flour sugar 1 pinch of salt deodorized coconut oil cold water For the egg wash : 1 egg 1 teaspoon of milk or cream Mix the flour, sugar and salt.
3. Add the cold butter cut into cubes, and the coconut oil.
4. Add the cold water gradually, then form a ball and place it in the refrigerator for at least 2 to 3 hours (preferably overnight).
5. Next, roll out the dough and fill your circle.
6. Place the dough in the refrigerator or freezer for at least 45 minutes.
7. Just before assembling and baking, brush the beaten egg/cream mixture over the entire pie shell.
8. The garnish : 2 eggs maple syrup or corn syrup sugar dark sugar melted butter 2 teaspoons of vanilla extract 1 pinch of salt 1/2 teaspoon of cinnamon 1 pinch of nutmeg 1 pinch of ground cloves pecans Mix all ingredients except pecans.
9. Coarsely chop the pecans, keeping a few whole ones for the finish (or not, you can also chop everything, your pie will look more rustic).
10. Pour the chopped pecans into the pie shell, top with the whole pecans, and then pour the filling on top.
11. Bake in the preheated oven at 175°C for 50-60 minutes (if the filling is not yet cooked and the pecans are already golden brown, you can cover the pie with aluminum foil to finish baking).
12. Let cool completely, then enjoy!