



Pecan Pie

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Pecan Pie

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Ingredients

200ml Flour
150g Cold butter
4 Eggs
40g Water
160g Brown Sugar

30g Sugar
200g Beet syrup
200g Pecans

1 Pinch of Salt

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Prepare

- ? Mix 200g flour, 1 egg, 120g cold butter, 40g water, 30g sugar and 1 pinch of salt
- ? Let it rest in the fridge
- ? Cut 200g of pecans in half
- ? Preheat the oven to 200°C

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Cook

- ? Mix 30g butter, 3 eggs, 200g beet syrup and 160g brown sugar
- ? Press dough in a ?28 form
- ? Add the filling on top
- ? Place the pecans on top (in a circle)
- ? Bake ir for 30mins and let it cool (outside the oven) for at least 15mins

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150g Cold butter
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30g Sugar
200g Beet syrup
200g Pecans

1 Pinch of Salt

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Prepare

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Category

1. Food
2. sweets

Date Created

März 2022

Author

admin