

Louisiana Pecan Pie

Recipe for 12 Tapas

Description

Classic and old fashioned recipe based off a sugar pie. Perfect dessert for our long lasting winter!

Note

Again, classic, classic recipe. This is an easygoing pie kind-of-dough, feel free also to add any other nuts of your choice!

Ingredients

Dough

- 365 Gr Flour
- 185 Gr Vegetal shortening
- 100 Ml Cold water
- 1 Unit(s) Egg
- 1 Pinch(es) Salt
- 1 Tsp White vinegar

Pecan Mix

- 2 Cup(s) Brown sugar
- 1 Can(s) Condensed milk
- 1 Unit(s) Egg
- 1 Tsp Vanilla extract
- 1 Tbsp Melted butter
- 1 Cup(s) Pecan

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

Dough

Throw all the ingredients inside a kitchenaid bowl, while adding the flour at the end.

Mix it well but not too much. An homogeneous mix is needed. Lay the dough on a working table.

Finish the blending of the dough by mixing it with your hands.

Reserve an hour in the fridge then bring it down with a rolling pin.

Let it rest again and stab it a couple times with a fork to make light holes in it.

Pecan Mix

Reserve the pecans.

Mix all the other ingredients together. The best way has to be making it the day before, for maximum results.

Once the mixture is well rested, blend it a little bit more to bring it back to life before pouring it inside the pie's mold.

Generously put the pecans on all the surface.

Put everything in the oven at 375F for 15-20mins.

Reserve it all back in the refridgerator as the mixture in the pie has to remaining a little bit jiggly.

Bon appétit!