



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Dessert, Sweet Good

# PECAN PIE RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
<a href="#">Millionaires Caramel</a>	0.500	100.00
Egg	0.110	22.00
Cake crumbs	0.120	24.00
Cake flour	0.030	6.00
Pecan pieces	0.040	8.00
<b>Total Weight:</b>	<b>0.800</b>	

## METHOD

1. Add the [Millionaires Caramel](#) and egg into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix the cake crumb and flour together for 1 minute on low speed.
5. Combine the mixes together over low speed, adding pecan pieces.
6. Pour the combined mix into a round tin, lined with sweet pastry.
7. Place whole pecans on top, as desired.
8. Bake at 180°C for 40-45 minutes (top heat: 5, bottom heat: 6).