



Mini Pecan Pies

Introduction

Mini pecan pies are a delightful twist on the classic dessert, offering all the rich flavors of

traditional pecan pie in a convenient, bite-sized form. Perfect for gatherings or as a sweet treat after a meal, these mini pies are easy to make and sure to impress. With buttery crusts and a gooey, nutty filling, they are a must-try for any pecan pie lover.

Detailed Ingredients with measures

- Pie Crust: 1 package refrigerated pie crusts
- Pecans: 1 cup chopped pecans
- Brown Sugar: 3/4 cup packed brown sugar
- Corn Syrup: 1/2 cup light corn syrup
- Eggs: 2 large eggs
- Vanilla Extract: 1 teaspoon vanilla extract
- Salt: 1/4 teaspoon salt
- Butter: 4 tablespoons unsalted butter, melted

Prep Time

Prep time for these mini pecan pies is approximately 15 minutes. This quick preparation allows you to enjoy the baking process without it taking over your day.

Cook Time, Total Time, Yield

Cook time is about 25 to 30 minutes. With a total time of around 45 minutes from start to finish, this recipe yields about 12 mini pecan pies, making it perfect for sharing!



Mini Pecan Pies

Detailed Directions and Instructions

Step 1: Prepare the Dough

In a mixing bowl, combine flour, salt, and sugar. Cut in cold butter until the mixture resembles coarse crumbs. Add cold water one tablespoon at a time until the dough comes together. Form the dough into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.

Step 2: Roll Out the Dough

On a lightly floured surface, roll out the chilled dough to about 1/8 inch thickness. Use a round cutter to cut out circles to fit your mini muffin tin. Press the circles into the cups of the greased tin.

Step 3: Prepare the Filling

In a medium bowl, whisk together the eggs, corn syrup, sugar, vanilla extract, and melted butter until combined. Stir in the chopped pecans.

Step 4: Assemble the Mini Pecan Pies

Fill each dough-lined cup with the pecan filling, being careful not to overfill.

Step 5: Bake the Mini Pecan Pies

Preheat the oven to 350°F (175°C). Bake the mini pies for 20 to 25 minutes, or until the filling is set and the crust is lightly browned.

Step 6: Cool and Serve

Let the mini pecan pies cool in the tin for a few minutes before transferring them to a wire rack to cool completely. Serve warm or at room temperature.

Notes

Note 1: Dough Tips

For best results, ensure all ingredients for the dough are cold, including the butter and water.

Note 2: Pecan Alternatives

Feel free to substitute or mix in other nuts if desired, but pecans will give the classic flavor.

Note 3: Storage

Store mini pecan pies in an airtight container at room temperature for up to 3 days or in the refrigerator for up to a week.

Note 4: Serving Suggestions

These pies can be served plain, or with whipped cream or vanilla ice cream for an extra treat.



Mini Pecan Pies

Cook techniques

Click next page below