



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!



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## **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.



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## **Cook techniques**

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