

Pecan Tart



This one is not so easy... but it is definitely worth the mess!

Oh how sweet it is!



Recipe serves	Prep Time
8	2 hours

Crust Ingredients	Amount
all-purpose flour	2 cups
sugar	1 tsp
kosher salt	1 tsp
cold, unsalted butter	3/4 cup
ice water	4 tsp
vanilla bean paste	1 tsp

Crust Instructions

1. Mix flour, sugar, salt in bowl.
2. Add cold butter, mix until coarse crumbs form.
3. Stream in ice water, vanilla bean paste - blend.
4. Form a ball, wrap, chill for 30 minutes.

Filling Ingredients	Amount
unsalted, melted butter	4 tbsp
eggs	2 large
light corn syrup	1 cup
brown sugar, loosely packed	1 cup
bourbon	1 tbsp
vanilla extract	2 tsp
pecans, coarsely chopped	1 cup
pecans, whole	1 cup

Filling Instructions

1. Whisk together: butter, eggs, corn syrup, sugar, bourbon (I use Southern Comfort), and vanilla. Stir in chopped pecans. *I always add a little extra Southern Comfort into the filling & into my glass!
2. Preheat oven to 350 degrees.
3. Line a baking sheet w parchment paper.
4. Roll the dough. 1/4" thick. Press into buttered tart pan. Remove excess edges.
5. Pour filling into tart, place whole pecans on top of filling. bake 45-55 minutes - until filling is set.
6. Remove from tart pan and cool before eating.