

LEVI ROOTS' PECAN PIE

This is a delicious and fun pie to try, especially with these spices to give it a fabulocious taste.

Serves 8.

Ingredients

For the pastry

- 100g (3½ oz) cold butter
- 80g (3oz) icing sugar
- 1 free-range egg, refrigerator-cold
- 200g (7oz) plain flour

For the filling

- 5 free-range eggs
- 250g (9oz) light muscovado sugar
- 200g (7oz) golden syrup
- Pinch of salt
- 70g (2½ oz) butter, melted
- 6 cloves, crushed
- ½ tsp grated nutmeg
- 1 tsp vanilla extract
- 3 tbsp plain flour
- 200g (7oz) pecans, half roughly chopped, half left whole
- Crème fraîche sprinkled with grated nutmeg, to serve

Instructions

To make the pastry, cream the butter and icing sugar together until smooth. Add the egg and flour and mix to combine. Bring the pastry together in a ball with your hands. Wrap in clingfilm and chill in the refrigerator for 30-60 minutes. Roll out the dough and use it to line a 30cm diameter loose-bottomed flan tin. Refrigerate for 20 minutes.

Preheat oven to 200°C/Gas Mark 6.

Line the pastry case with nonstick baking paper, fill with baking beans and bake blind for 15 minutes. Remove the paper and beans and return to the oven for a further five minutes. Remove the pastry case and reduce the heat to 150°C/Gas Mark 2.

Meanwhile, make the filling. Whisk the eggs in a bowl then whisk in the sugar, golden syrup, salt, melted butter, cloves, nutmeg, vanilla extract and flour. Stir in the chopped pecans. Pour into the pastry case and arrange the whole pecans on top.

Bake in the oven for 30 minutes or until just set. Serve with crème fraîche sprinkled with a little nutmeg.



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