

## Pecan Mince Pie



Do you crave a little Britishness with your Thanksgiving dinner? Here is a recipe worth trying...you never know, it might become the new go-to thanksgiving pie!

### Ingredients

For the pastry

- 1 ½ cups flour, plus extra for dusting
- 2/3 cup cold butter diced
- 2 tbsp sugar
- 1 tbsp milk
- zest 1 orange, finely grated

For the filling

- 2 ½ cups pecans
- 2 eggs
- 7 tbsp golden syrup or karo
- 3 tbsp butter, melted
- 2 ½ cups homemade mincemeat, or a 411g shop-bought jar

For the brandy cream

- 1 ¼ cups heavy whipping cream
- 2 tbsp powdered sugar
- 4 tbsp brandy
- Splash of vanilla extract
- Large pinch of cinnamon

### Method

1. To make the pastry, put all the ingredients in a food processor and pulse until it comes together, then tip onto a surface and knead into a ball. Wrap in saran wrap and chill in the fridge for 30 mins.
2. Roll out the pastry on a lightly floured surface and use to line a 9-inch pie tin, leaving any excess pastry overhanging. Chill for a further 30 mins.
3. Heat oven to 375<sup>F</sup> with a baking sheet on the middle shelf. Prick the pastry base with a fork and line the tin with baking parchment and baking beans or some dry rice. Place on the baking sheet and bake for 20 mins until golden around the edges. Remove the parchment and beans and return to the oven for 10 mins more until the base is biscuit brown.
4. While the pie case is baking, make the filling. Finely chop half the pecans by hand or by pulsing in a food processor, then tip into a bowl. Mix in the eggs, golden syrup, and melted butter until completely combined, then stir in the mincemeat.
5. When the pie case is cooked, spoon over the mincemeat pecan filling and top with the reserved whole pecans. Bake for 20-25 mins until the top is just set, then remove from the oven to cool slightly.
6. To make the brandy cream, whisk together the cream and the powdered sugar until holding soft peaks, then gently whisk in the brandy, vanilla, and cinnamon. Serve the pie warm in slices with a dollop of the cream.