

Pecan Pie (Tart) Filling



INGREDIENTS:

$\frac{3}{4}$ Stick Unsalted Butter 1C Packed Brown Sugar $\frac{1}{2}$ t Real Salt 3 Large Eggs Room Temp $\frac{3}{4}$ C Corn Syrup 1T Mexican Vanilla 1-2C Toasted Pecans

INSTRUCTIONS:

Place 3 cups water in the larger B/R/K and place the Double Boiler on top. Turn stove on to medium to start heating. Meanwhile cut Butter into cubes and place in double boiler. Once butter has melted completely, add Brown sugar and stir till butter is absorbed entirely. Then add Eggs one at a time, followed by Corn Syrup. Once everything is incorporated use a thermometer and continually stir till it reads 130. Remove from heat and add vanilla. Place as many pecans as you like in your tarts and pour the syrup over till it reaches the top. Bake at 300 for 20-25 minutes or until the filling is set. Let cool at room temperature for about 30-45 minutes. Can be served at room temp if tightly wrapped for up to two days or refrigerated for 1 week. (Crust will start to become soggy).

HEALTHYKITCHENS.COM