



Pecan Tart

(makes approximately 15 tarts)

Ingredients	US	Metric
Brown sugar	2/3 cup	166 ml
All-purpose flour (sifted)	1/3 cup	83 ml
Salt	1/4 tsp	1 1/4 ml
Eggs	4	4
Vanilla	1 Tbsp	15 ml
Dark corn syrup	1 1/2 cup	375 ml
Pecan pieces	3 cups	750 ml
3 inch sweetened tart shells	15	15

Method:

- Preset oven to 350°F
- In a bowl combine brown sugar, salt, all-purpose flour.
- Make a well and add eggs and vanilla then whisk very well to create a loose paste.
- Add corn syrup and whisk again.
- Let mixture sit while preparing the tart shells.
- Arrange tarts shells on one or more cookie sheets covered with parchment paper (this allows for easy clean up in case of bubble over) Do not crowd the tarts.
- Evenly distribute pecan pieces into empty tart shells.
- Pour syrup mixture into a water jug or measuring jug that has a spout, and pour syrup mixture into each tart shell just below the rim of the shell. Do not overfill - the mixture will expand in the oven and it needs space to rise without bubbling over.
- Place cookie sheets with tarts into oven and set timer for 12 minutes. After 12 minutes carefully rotate trays and reset timer for another 8-10 minutes. The tarts may need additional time depending on home oven, the end result is the edge of the tarts should be dark golden (light leather colour) and the mixture in the center will have risen slightly and should not move or jiggle inside the tart shell.
- Remove tarts, and cool completely.
- These can be served with a dollop of sweetened heavy cream, drizzled with melted chocolate or vanilla bean ice cream.