



Ingredients

Serves: 8–10

Preparation time: 50 minutes

Cooking time: 1 hour 10 minutes

WF GF V

For the sweet pastry:

- 150g butter
- 100g caster sugar
- 1 free-range egg, plus 1 yolk
- 270g gluten-free plain flour

For the filling:

- 50g butter
- 225g golden syrup
- 2 tablespoons caster sugar
- 1 teaspoon cornflour
- 2 large free-range eggs
- 200g pecan nut halves

Leon Baking & Puddings

Leon Pecan Pie

A simple, rich, gluten-free pecan tart that has become a favourite in the restaurants. Baked by Craig Barton, one of our favourite bakers.

Cream together the butter and sugar with a wooden spoon or in a free-standing electric mixer until smooth.

Add the egg and egg yolk and mix until fully incorporated. Add the flour and quickly bring it together in a ball. Wrap the pastry in clingfilm and refrigerate for at least 30 minutes.

Butter a 23–25cm fluted flan tin. Roll the pastry out on a floured surface to about 3–5mm thick and line your tart case with it. Trim the edges and chill in the fridge for 30 minutes.

Meanwhile, heat the oven to 160°C/325°F/gas mark 3.

Line the chilled pastry case with baking paper, and fill it with baking beans to stop it shrinking while it's being baked. Bake in the oven for 20 minutes then remove the baking beans. Return to the oven and bake for a further 5 minutes. The pastry should be a nice blonde colour. Set aside to cool.

Put the butter and golden syrup into a medium saucepan over a low heat. When it becomes runny, take it off the heat and whisk in the sugar.

In a small bowl, whisk the cornflour and eggs until smooth then add to the saucepan.

Fill the baked pastry with the pecan halves. Pour the golden syrup mixture on top and fill it up to just below the edge of the case. Put into the oven, taking great care not to spill any liquid over the sides, as this might make it difficult to remove it from the tin once it's baked.

Bake for about 40 minutes, or until the tart is a dark golden in colour and has slightly risen in the middle. Take out of the oven and leave to cool in the tin.

Serve cold for tea, or warm with Vanilla Ice Cream (see Leon Baking & Puddings, page 159).



Leon Baking & Puddings by Henry Dimbleby and Claire Ptak

Hardback: 304 pages

Publisher: Conran Octopus Ltd

ISBN: 9781840915792

Text © Henry Dimbleby and Claire Ptak. Photography © Georgia Glynn Smith

Available in your local Waterstone's and online at Waterstones.com.