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Pecan Pie Day

Today is National Pecan Pie Day, a popular day in the United States celebrated every year on July 12. Let's make this a special day in South Africa too, by incorporating pecan pie into our local baking traditions.

With fresh pecans readily available, now is the perfect time to join in the fun and showcase your baking skills. Whether you're an experienced baker or just starting out, baking your own pecan pie to share with friends and family will make this weekend truly memorable.

So, gather your ingredients and start baking! Let's enjoy this delicious tradition together and make pecan pie a favorite in our local kitchens.

You can find a **video** of the recipe at: <https://www.instagram.com/reel/C9UQ7vF1Le5/?igsh=MTF0bTNycGZ0czU5Zg==>

While your at it, please give us a follow on Instagram: <https://www.instagram.com/pecansfromsouthafrica/>



Recipe:

Ingredients

Pie Crust:

1 ½ cups all-purpose flour

½ teaspoon salt

½ cup unsalted butter, chilled and cut into small pieces

4-6 tablespoons ice water

Filling:

1 cup light corn syrup
1 cup granulated sugar
3 large eggs
1/4 cup unsalted butter, melted
1 teaspoon vanilla extract
1 1/2 cups pecan halves

Instructions

Preheat Oven: Preheat your oven to 350°F (175°C).

Make the Pie Crust: In a medium bowl, combine the flour and salt. Cut in the chilled butter until the mixture resembles coarse crumbs. Gradually add ice water, 1 tablespoon at a time, until the dough comes together. Shape into a disk, wrap in plastic wrap, and refrigerate for at least 30 minutes.

Roll Out the Pie Crust: On a lightly floured surface, roll out the chilled dough to fit a 9-inch pie pan. Transfer the dough to the pie pan, trimming any excess dough around the edges. Flute or crimp the edges as desired.

Prepare the Filling: In a large bowl, combine the corn syrup, sugar, eggs, melted butter, and vanilla extract. Mix until well blended.

Add Pecans: Stir in the pecan halves until they are evenly coated with the filling mixture.

Fill the Pie Crust: Pour the pecan mixture into the unbaked pie crust. Spread the pecans out evenly if necessary.

Bake: Bake in the preheated oven for 60-70 minutes, or until the filling is set and the pecans are golden brown. You can check for doneness by inserting a knife into the center of the pie; if it comes out clean, the pie is done.

Cool: Allow the pie to cool completely on a wire rack before serving. This will help the filling to set and make slicing easier.

Enjoy your delicious and easy pecan pie!

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