



SAUNDERS' MALT EXTRACT

Preparation

20
MINS

Bake Time

1 HR

Serves

6-8

Difficulty

MEDIUM

CHOCOLATE MALT PECAN PIE

A classic pecan pie with a malty chocolate twist, but don't spend a lot of time making a traditional pastry when you can save time (and patience) using a store bought pastry, in this case vanilla, but chocolate would work perfectly to.

INGREDIENTS

- 1x 300g frozen vanilla shortcrust pastry, thawed
- 125g brown sugar
- 1/2 cup Saunders' Malt Extract
- 40g unsalted butter
- 1 tsp vanilla extract
- 40ml pouring (single) cream
- 2 eggs
- 180g toasted pecans, roughly chopped
- 50g dark chocolate, chopped

METHOD

- 1** Preheat the oven to 180°C. Line a 20cm shallow pie dish with the pastry, prick the base with a fork and loosely trim the edges, leaving an overhang of pastry. Line the pastry cases with baking paper and fill with baking beads (or uncooked rice or dried beans). Bake for 15 minutes. Remove the paper and baking beads and bake for a further 10 minutes or until the pastry is just dry to the touch. Set aside to cool. Reduce the oven temperature to 160°C.
- 2** Place the sugar, Saunders' Malt Extract, butter, vanilla and cream in a saucepan over low heat and cook for 4 minutes, stirring to dissolve the sugar. Remove from the heat and beat in the eggs, one at a time. Leave to cool, then stir through the chopped pecans and the chopped chocolate.
- 3** Spoon into the pastry case and bake for 35 minutes or until set on the edges but with a gentle wobble in the centre. Trim edges of the pastry and cool to room temperature before serving.

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