



PREP: 40 min  
COOK: 40 min  
SERVES: 48

## Mini Maple Pecan Pies

Tiny little parcels of smoky maple and pecan, cupped by buttery pastry. These little tarts are a delicious, two-bite treat.

### Ingredients

#### Pastry

Butter for greasing the tins  
140g unsalted butter, at room temperature  
1/4 cup (55g) caster sugar  
1/2 tsp Queen Organic Vanilla Bean Paste  
1 egg  
1 1/2 cup (225g) plain flour  
pinch of salt

#### Filling

1/2 cup (75g) chopped pecans  
2 tbsp corn flour

### Method - Pastry

#### STEP 1

In the bowl of an electric mixer, beat the butter, sugar and vanilla together until light and creamy.

#### STEP 2

Crack the eggs into a bowl and beat gently then with the mixer running, slowly add the eggs to the bowl and mix well.

#### STEP 3

Sift the flour into the bowl and mix just until the dough comes together. Turn out onto a floured surface and gently pat the dough together. Divide it in half and shape into 1cm thick disks then wrap in plastic wrap and refrigerate for at least 30 minutes.

#### STEP 4

Take the dough out of the fridge 30 minutes before you need it. Preheat oven to 180C (fan forced). Grease 2 24-hole mini muffin tins with butter and set aside.

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## Ingredients

2/3 cup + 1/4 cup (145g) brown sugar

1 tbsp cream

40g butter, melted

1 tsp Queen Organic Vanilla Bean Paste

2 large eggs

1/4 cup (60ml/80g) Queen Pure Maple Syrup

## Method - Pastry

### STEP 5

On a floured surface, roll the dough out to 3-4mm thickness and cut into rounds. Gently press the rounds into the greased tin and bake for 15 minutes or until just golden.

### STEP 6

Transfer to a wire rack to rest while you make the filling.

## Method - Filling

### STEP 1

In a large bowl, toss the pecans in the cornflour. Add the brown sugar, cream, butter, vanilla and the eggs and mix until combined.

### STEP 2

Place the pastry cups on a tray lined with baking paper and divide the mixture between the cases. Bake for 25 minutes or until golden.

### STEP 3

Transfer to a wire rack and quickly brush the tops with maple syrup and leave to cool.

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