



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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