



Mini Pecan Pies

RECIPE

INGREDIENTS

- 1 pie crust store-bought
- 1/3 cup light corn syrup
- 1/4 cup brown sugar
- 1 and 1/2 tablespoons unsalted butter melted
- 1 egg lightly beaten
- 1/2 teaspoon vanilla extract
- 1/2 cup chopped pecans

YIELDS: 12 MINI PIES

PREP TIME: 30 MINUTES

BAKE TIME: 25 MINUTES

TOTAL TIME: 55 MINUTES

DIRECTIONS

1. Preheat oven to 350°F
2. On a lightly floured surface, roll the pie dough out into a 12-inch circle. Using a 3-inch cookie cutter (or glass), cut out 12 circles from the dough. Place each piece of dough in each muffin cavity of a 12-count muffin pan, making sure each piece comes up the sides just a little bit (you may need to stretch the dough just a bit). Transfer the muffin pan to the refrigerator while you making the filling.
3. In a mixing bowl, mix together the corn syrup, brown sugar, melted butter, egg, and vanilla extract until fully combined; then mix in the chopped pecans. Remove the muffin pan from the refrigerator. Evenly distribute the filling (about 1 full tablespoon) between all 12 muffin cavities, making sure the pecan pie filling does not come up over the edges of the dough.
4. Bake at 350°F for about 25 minutes or until the filling is set. Remove from the oven and cool in the pan for about 10 minutes. Carefully remove the mini pecan pies from the muffin pan and transfer to a wire rack to cool completely.
5. Enjoy with our Reserve Cabernet Sauvignon or your favorite Hawk Haven wine!