

SKILL LEVEL



PREP
30
MINS

CHILL TIME
30
MINS

BAKE TIME
30-45
MINS

MAKES
12

IN THE KIT

- Bag 1:** 125g caster sugar
- Bag 2:** 125g light brown sugar, 120g plain flour, ½ tsp salt, ½ tsp baking powder, a pinch of Madagascan vanilla
- Bag 3:** 50g pecans
- Bag 4:** 50g dark brown sugar, 9g plain flour
- Bag 5:** 20g white chocolate chips

1 x A4 baking paper

1 x small piping bag

YOU WILL NEED

250g unsalted butter (200g + 50g), plus extra for greasing

3 medium eggs

1 tbsp (15ml) milk

20cm square tin

STORAGE

Store in an airtight container in a cool, dry place.

INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), caster sugar, light brown sugar (sugar, cane molasses), **pecan halves (nuts)** (10%), dark brown sugar (sugar, cane molasses), white chocolate chips (sugar, cocoa butter, whole **milk** powder, **soya** lecithin, vanilla extract), salt, (salt, anti-caking agent: sodium ferrocyanide), baking powder (raising agents (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)), ground Madagascan vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1741kJ/412kcal
Fat	8.6g
of which saturates	1.4g
Carbohydrates	80g
of which sugars	62g
Protein	3.7g
Salt	0.89g

Allergens:

For allergens see ingredients in **bold**.

Best before:

See sticker.

Suitable for vegetarians.

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480g

BAKED
IN

Pecan Pie Slices



Baking
Club 

PECAN PIE SLICES



1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease a square tin, and line with the provided baking paper.



2. To make the browned butter for the base, heat 200g of butter in a saucepan on a medium heat. Stir constantly, until flecks of butter at the bottom of the pan begin to turn brown and smell nutty (about 10-15 minutes). Once the butter is golden brown, pour it into a large, heatproof bowl. Ensure that you scrape all of the browned flecks of butter from the pan into the bowl.



3. Add the caster sugar (**bag 1**) to the browned butter and mix until combined. Add the light brown sugar, plain flour, salt, baking powder, and vanilla (**bag 2**), and mix together. Add the 3 eggs, one at a time, beating between each addition until the batter is smooth.



4. Pour the batter into the prepared tin and spread to the edges with a spatula or the back of a spoon if needed. Bake in the oven for 30-45 minutes until golden (keep an eye on the bake as all ovens are different). Leave to cool slightly in the tin, the base may sink a little in the middle but this is common for this type of bake. Whilst the base is cooling make the pecan topping.



- 5.** Roughly chop the pecans (**bag 3**), and leave to one side. In a saucepan, melt 50g of butter over a medium heat. Add the dark brown sugar and plain flour (**bag 4**), and stir until the sugar and flour have been fully incorporated. Bring to the boil and cook for 1-2 minutes, stirring continuously, until the mixture is thick and glossy. Remove from the heat and add 1 tbsp (15ml) of milk and the pecans, stirring until well combined.



- 6.** Transfer the pecan topping to a heatproof bowl and leave to cool slightly. Once the base and the pecan topping have cooled, spread the topping on the base and chill in the fridge for at least 30 minutes to allow it to set. Once set, remove the bake from the tin and transfer it to a board or plate.



- 7.** Empty the white chocolate chips (**bag 5**) into a microwave-safe bowl. Melt in the microwave in 10 second intervals, stirring between each interval until melted. Alternatively, put the white chocolate chips into a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water, and mix until smooth and melted. Transfer to the provided piping bag.



- 8.** Snip a small corner off the piping bag and, in circular motions, drizzle the white chocolate over the bake. Allow the chocolate to set for a couple of minutes, before cutting the bake into 12 slices.



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