Small Maple Pecan Pie

1 shallow 6-inch/15-cm pie, cut into 4 modest wedges · Active 45 min · Total 300 min

Ingredients

• 2/3 cup all-purpose flour (80 g), plus up to 2 teaspoons (5 g) for rolling

• About 3 tablespoons cold unsalted butter (40 g), cut into small cubes, for the pastry

• 1/8 teaspoon fine salt (0.75 g), for the pastry

• 4 teaspoons cold drinking water (20 ml), for the pastry

• About 1/2 cup ready-to-eat pecans (60 g), coarsely chopped

• 1 large egg (50 g without shell), kept refrigerated until mixing

• 3 tablespoons pure maple syrup (45 ml; about 60 g)

• 2 tablespoons packed light brown sugar (25 g)

• 2 teaspoons unsalted butter (10 g), melted and cooled until just warm, for the filling

• 1/2 teaspoon vanilla extract (2.5 ml)

• Small pinch fine salt (about 0.4 g), for the filling

Set out

Conventional oven, Metal pie tin measuring about 6 inches/15 cm across the usable inside rim, 5 inches/13 cm across the inside base and 1 1/4 inches/3 cm deep; at least 450 ml capacity to the bare rim, Rimmed metal baking sheet to support the pie tin, Kitchen scale, measuring jug and spoons, Mixing bowls, fork and whisk, Rolling pin and clean board, Baking paper and food-safe ceramic baking weights, Foil for protecting the pastry rim if needed, Food thermometer, Oven gloves and cooling rack, Refrigerator, cover and small sharp knife

Make it

1. Mix the 80 g pastry flour and 1/8 teaspoon salt in a bowl. Rub or cut in the cold 40 g butter until there are fine crumbs and some small flat butter pieces. Add the measured cold water and gather gently into a dough without kneading it smooth. Flatten to a disc, cover and refrigerate for 30 minutes. Do not taste raw pastry; keep flour dust away from ready-to-eat food and clean the surface after rolling.

2. Roll the dough on the lightly floured board, using no more than the reserved 5 g flour, to a roughly 8-inch/20-cm circle about 1/8 inch/3 mm thick. Ease it into the stated tin without stretching. Trim to the rim and press small clean scraps into any thin places; refrigerate any clean unused pastry trims separately, covered at 40°F/4°C or below, and use within 24 hours in another fully cooked preparation, or discard them. Chill the lined tin for 15 minutes. Meanwhile heat the oven to 375°F/190°C, conventional, with a middle shelf clear.

3. Put the pie tin on the baking sheet. Line the pastry with baking paper and fill with food-safe baking weights to support the base and sides. Bake for 15 minutes. Lift the paper and weights out carefully with protection against hot metal, then bake the empty case for 5 more minutes, until its base looks dry and lightly colored. Reduce the oven to 350°F/175°C and let the case stand on a heatproof surface for 5 minutes.

4. While the case stands, whisk egg, maple syrup, brown sugar, the cooled melted 10 g butter, vanilla and filling salt until combined, without making a thick foam. Stir in all the chopped pecans. Spoon the complete filling into the pastry, keeping at least 1/4 inch/6 mm below its rim; the measured shallow filling is about 200–220 ml. If a different tin leaves insufficient headroom, use the specified tin rather than forcing food over the rim. Do not taste the raw egg mixture.

Small Maple Pecan Pie

1 shallow 6-inch/15-cm pie, cut into 4 modest wedges · Active 45 min · Total 300 min

Make it · continued

5. Bake at 350°F/175°C for about 30–35 minutes, until the pastry is golden, the filling is set at the edge and the center moves gently as one mass rather than sloshing. The egg filling must reach at least 160°F/71°C in its center. Continue in short intervals if needed; cover the pastry rim loosely with foil if it browns too quickly. A safe temperature alone does not replace the set-filling check.

6. Cool the pie on the rack for about 45 minutes, then cover and refrigerate for at least 2 hours until firm enough to slice. Always refrigerate within 2 hours of leaving the oven, or within 1 hour above 90°F/32°C. Cut into 4 wedges and serve chilled, or let only the needed wedge stand for about 10 minutes. No cream, ice cream, syrup drizzle or extra nut decoration is included.

Allergens

Wheat; Milk; Egg; Tree nuts (pecans). Read the flour, butter, syrup, vanilla and nut labels for additional ingredients or cross-contact warnings. The walnut variation changes the specific tree nut; it does not remove that allergen category.

A useful detail

The pastry dough is about 141 g before bench flour; clean trims are not counted as another finished dessert. The filling is about 208 g. A tin with the stated interior dimensions holds roughly 460 ml before lining; choose at least 450 ml usable capacity to the bare rim. Its lined case has ample room for the roughly 200–220 ml shallow filling while retaining at least 6 mm headroom. The 300-minute estimate includes pastry mixing, two chills, preliminary and final baking, a short case rest, 45 minutes rack cooling and at least 2 hours refrigerated chilling.

Keep it well

Keep covered at 40°F/4°C or below and use within 3 days, following any shorter ingredient limit. Put uneaten portions back promptly and keep total room-temperature serving time below 2 hours, or 1 hour above 90°F/32°C. Once completely chilled, wrap individual wedges and freeze at 0°F/−18°C for up to 1 month for quality. Thaw covered in the refrigerator. Serve cool; the filling and pastry may be softer after freezing.

Modern recipe and historical connection

Pecan pie appears in both reporting accounts, while the records do not supply its formula. Homemade butter pastry, maple syrup, chopped nuts, the six-inch tin and four-wedge yield are original modern choices. Serving this companion does not imply Rector ate the retained pie.

Another way

Use the same 60 g ready-to-eat coarsely chopped walnuts instead of pecans for a clearly different modern nut pie. Retain the egg filling, tin, cooked-center and chilling checks; tree-nut allergy still applies.