

# Pikan Cevizli Tart

Authentic pecan pie tart recipe with toasted pecans, corn syrup, and butter. Perfect Thanksgiving dessert served warm with whipped cream.

150

HAZIRLIK DK

50

PI?IRME DK

200

TOPLAM DK

8

PORSIYON

Medium

ZORLUK

Pikan Cevizli Tart

## Malzemeler

- 1 pie crust
- 4 egg
- 1 tbsp milk
- 2 cup pecan
- 1 cup corn syrup
- 1 cup brown sugar
- 1 tsp vanilla extract
- 4 tbsp unsalted butter
- 1 tsp salt
- 1 tsp cinnamon

## Yapılı???

- Prepare the Oven and Pan**

Preheat your oven to 175°C (350°F). Grease a 9-inch tart pan with butter or cooking spray, making sure to coat the bottom and sides completely.
- Toast the Pecans**

Spread 2 cups of pecans on a baking sheet in a single layer. Toast in the preheated oven for 8-10 minutes until fragrant and lightly golden. Remove and let cool completely while preparing other components.
- Prepare the Tart Shell**

Roll out your prepared tart dough and press it into the greased tart pan, trimming any excess overhang. Prick the bottom all over with a fork to prevent puffing during baking.
- Make the Filling**

In a large bowl, whisk together 1 cup brown sugar, 4 eggs, 1 tablespoon vanilla extract, 1 cup corn syrup, and 1 teaspoon salt until completely smooth. Slowly whisk in 4 tablespoons melted butter until fully incorporated.
- Assemble the Tart**

Arrange the cooled toasted pecans evenly in the bottom of the tart shell. Pour the filling mixture over the pecans, ensuring it reaches all corners and the pecans are mostly covered.

## 6 Initial Baking

Bake at 175°C (350°F) for 30 minutes until the edges are set and lightly golden but the center still has a slight jiggle when gently shaken.

## 7 Complete Baking

Cover the tart loosely with aluminum foil to prevent over-browning. Continue baking for 15-20 minutes more until the center is just set and springs back lightly when touched.

## 8 Cool and Serve

Remove from oven and cool completely in the pan on a wire rack for at least 2 hours until fully set. Slice with a sharp knife and serve at room temperature.

## ?puçlar?

Always toast pecans before adding them to the filling. Spread them on a baking sheet and toast at 175°C for 8-10 minutes until fragrant. This intensifies their flavor and adds crucial texture contrast.

Use room temperature eggs and melted butter for the smoothest filling. Cold ingredients can cause the mixture to seize or become lumpy, affecting the final texture of your tart.

Check doneness by gently tapping the center of the tart - it should spring back lightly but still have a slight jiggle. The internal temperature should reach 90°C for food safety and proper setting.

Prevent over-browning by covering the tart edges with aluminum foil strips if they darken too quickly during the second half of baking.

Line your tart pan with parchment paper or grease well before adding the pastry. This ensures easy removal and prevents sticking, especially important with the sticky pecan filling.

Let the tart cool completely before slicing - at least 2-3 hours. The filling needs time to set properly, and cutting too early will result in a runny mess.

Use a sharp, thin knife dipped in warm water and wiped clean between cuts for the neatest slices. The sticky filling can make clean cuts challenging otherwise.

Store leftover tart covered at room temperature for best texture. Refrigeration can make the filling too firm, though it will soften again at room temperature.