



Pecan Pie

Ingredients

For the Crust

- 6.2 ounces of MASECA® corn masa flour
- 4 ounces of cold butter, cut into cubes
- 1 tablespoon of sugar
- ½ teaspoon of salt
- ¼ cup of corn syrup

For the Filling

- 7 ounces of pecan halves
- 5.4 ounces of corn syrup
- 3.5 ounces of brown or white sugar
- 2 ounces of butter
- 3 eggs
- 4 tablespoons of heavy cream
- 1 tablespoon of rum
- ¼ teaspoon of salt

Preparation

For the Crust

1. Place the MASECA® corn flour, butter, salt, sugar, and corn syrup in a mixing bowl.
2. Mix until you obtain a crumbly texture similar to coarse cookie crumbs.
3. Transfer the mixture to a pie pan and press firmly to cover the bottom and sides.
4. Ensure the crust is well compacted, smooth, and fully adhered to the pan. Set aside.
5. Spread the pecans on a baking sheet and toast them in a preheated oven at 350°F for 8 minutes, or until lightly golden. Remove and let cool.

For the Filling

1. In a small pot, combine the sugar, corn syrup, rum, and butter.
2. Cook over medium heat until the mixture reaches a gentle boil, stirring to prevent sticking.
3. Remove from heat and allow to cool until lukewarm.
4. Add the eggs, heavy cream, and salt. Mix well until fully incorporated.
5. Pour the filling over the prepared crust and add the toasted pecans.
6. Bake at 350°F for 40 minutes, or until the filling is set.

8 Servings