

STARTER & SNACK

Death by Pecan Pastry

5 October 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
16 min	16 min	16	\$0.22	102 kcal

Ingredients

☐ 6 tablespoons cold butter, cut into small pieces	☐ 1 egg yolk
☐ 1 cup all-purpose flour	☐ ¾ cup ground pecans
☐ ¼ teaspoon salt	☐ 1 tablespoons cold water
☐ 1 tablespoon white vinegar	

EQUIPMENT Bowl, Blender

Method

- 1 Combine first 3 ingredients in a medium bowl; cut in butter with a pastry blender until mixture is crumbly.
- 2 Combine vinegar, egg yolk, and, if desired, brandy; sprinkle over dry ingredients. Stir with a fork.
- 3 Add cold water, and stir just until dry ingredients are moistened. Shape dough into a ball; cover and chill 30 minutes.
- 4 Roll pastry to 1/8-inch thickness on a lightly floured surface.
- 5 Place in a 9-inch pieplate coated with cooking spray; trim off excess pastry along edges. Fold edges under, and crimp.

Nutrition per serving

102	1 g	8 g	7 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3.1 g · 19% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			0.2 g · 0% of daily needs
Sodium			70.9 mg · 3% of daily needs
Cholesterol			23.4 mg · 8% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/death-by-pecan-pastry-148143