

## Mini Pecan Pies

# Chef Emeril Lagasse

EmerilsRestaurants.com

Emeril Lagasse is the chef-proprietor of 12 restaurants & 4 of those, Emeril's New Orleans, NOLA Restaurant, Emeril's Delmonico & Meril (named after his daughter) are in New Orleans. His passion for food ignited as a young boy as he mastered the art of bread & pastry baking. He followed his dream of becoming a chef & traveled to Paris & Lyon, France where he learned the art of classic French cuisine. In 1990, he opened his 1<sup>st</sup> restaurant, Emeril's New Orleans & has since become the chef, restaurateur, television personality & author that we know today.

3 oz cream cheese, softened at room temperature  
½ cup unsalted butter, softened, plus 1 Tbsp melted  
1 cup all-purpose flour  
1 large egg, lightly beaten  
¾ cup packed light brown sugar  
2 tsp bourbon  
1 ½ tsp vanilla extract  
¼ tsp salt  
1 cup finely chopped pecans  
Confectioners sugar for sprinkling, optional



In the bowl of an electric mixer fitted with the paddle attachment, blend the cream cheese & softened butter until smooth & thoroughly blended. Add the flour & stir until just combined; do not overmix. Transfer the dough to a piece of plastic wrap & wrap tightly. Refrigerate for 1 hour or until thoroughly chilled.

Preheat the oven to 325°.

When the dough has chilled, remove it from the refrigerator & divide it into 24 even portions. Roll the dough into smooth balls; they should be about 1 inch in diameter. Transfer the dough portions to the wells of a mini muffin pan. Using your fingers, press the dough onto the bottom & all the way up the sides of the wells.

In a small bowl, beat the egg together with the brown sugar, melted butter, bourbon, vanilla & salt. Divide the pecan pieces evenly among the wells of the muffin tin, then spoon the egg mixture over the nuts, dividing it evenly between the wells.

Bake the pies until the pastry is golden brown & the filling is set, about 25-30 minutes. Set aside on a cooling rack then carefully remove the mini pies from the pan & allow to cool completely before storing in airtight tins. The pies may be sprinkled with confectioners sugar if desired.

Yield: 24 mini pies

*As always, Bon Appetit!*