

TEXAS PECAN PIE BISCUIT

INGREDIENTS

- 2 cups your favorite self-rising flour
- 1/2 stick butter
- 2/3 cup buttermilk or heavy cream
- 1/4 cup sour cream
- Cinnamon, nutmeg and clove (optional)
- Melted butter for brushing

POURABLE PECAN PIE FILLING

- 1 cup light corn syrup
- 3/4 cup packed light brown sugar
- 1/4 cup unsalted butter, melted
- 2 large eggs
- 1 tsp vanilla extract
- 1 cup chopped pecans

INSTRUCTIONS

Preheat oven to 475°F.

- Add flour, cold butter and spices to a dough hook and mix until butter disappears.
- Transfer to a bowl and add liquids, incorporate using a fork.
- Gently fold dough over a lightly floured surface and gently, pat or roll to desired thickness. Cut dough using a floured round cutter straight down, don't twist.
- Place on a greased baking dish or cast-iron skillet.
- Brush with butter or milk. Bake until lightly brown about 7 minutes.
- Gently warm the filling in a saucepan over low heat for 3–5 minutes, stirring constantly, until it thickens slightly but remains pourable.
- Ladle warm pie filling on top or inside then sprinkle with Texas pecans.

CREATED BY
CHEF PETE NOLASCO

