



Moordrift
Dairy

PECAN NUT PIE

Few people can resist a pecan nut pie, especially if accompanied with freshly whipped cream or ice-cream. Follow this easy recipe to make the perfect pie, and keep it in the fridge until ready to serve and eat.

INGREDIENTS

16 cream crackers
1 packet pecan nuts
3 egg whites
½ teaspoon baking powder
1 cup castor sugar
300ml cream

METHOD

Crush crackers, chop up nuts and mix well.
Beat egg whites and fold in castor sugar and baking powder.
Mix all ingredients together and bake in oven at 180°C for about 30 minutes.
Let cool, then keep in fridge until ready to eat.
Decorate with nuts and cream or ice-cream.

FRESHER FOR LONGER

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