



PECAN PIE CAKE

Ingredients

Brown Sugar Cake:

- 2 1/4 cups all-purpose flour
- 2 tsp. baking powder
- 3/4 tsp. salt
- 3/4 cup unsalted butter room temperature
- 3/4 cup lt. brown sugar packed
- 3/4 cup granulated sugar
- 3 large eggs room temperature
- 1 1/2 tsp. vanilla
- 1 cup milk room temperature

Directions

Pecan Pie Filling

1. In a medium pot, whisk water, egg yolk, and cornstarch. Add in brown sugar and chopped pecans and whisk to combine.
2. Cook over medium heat, whisking constantly, until mixture comes to a boil. When boiling continue whisking constantly for approx. 1 min.
3. Remove from heat and whisk in butter and vanilla. Cool completely before using on cake.

Brown Sugar Swiss Meringue Buttercream:

1. In a stand mixer, whisk egg whites and sugar until combined.*
2. Place bowl over a double boiler on the stove and whisk constantly until the mixture is hot and no longer grainy to the touch (approx. 3 mins). Or registers 160° F on a candy thermometer.
3. Place bowl on your stand mixer and whisk on med-high until the meringue is stiff and cooled (approx. 5-10 mins).
4. Switch to paddle attachment. Slowly add butter and mix until smooth.**
5. Add vanilla and whip until smooth.

Assembly:

1. Place one layer of cake on a cake stand or serving plate. Pipe a dam of buttercream around the top and fill with approximately 2/3rds of the pecan pie filling.
2. Place second cake layer on top and apply a thin coat of frosting all over to crumb coat. Chill for 20 mins.
3. Frost & smooth the top and sides of the cake. Do a rope border using a Wilton 6B piping tip. Chill for 20 mins.
4. Fill the middle between the rope border with the remainder of the pecan pie filling. Decorate top and bottom with pecan halves.

NOTES: *Ensure there is NO trace of egg yolks in your whites and that your mixer bowl and whisk is completely grease free or your meringue won't stiffen.

** The buttercream may look like it's curdled at some point. Keep mixing until it is completely smooth.

Pecan Pie Filling:

- 2 Tbsp. cornstarch
- 2/3 cup water
- 1 large egg yolk
- 3/4 cup chopped pecans
- 1/2 cup lt. brown sugar packed
- 1 1/2 Tbsp. unsalted butter
- 1/2 tsp. vanilla

Brown Sugar Swiss Meringue Buttercream:

- 5 large egg whites
- 1 2/3 cups dark brown sugar
- 2 cups unsalted butter room temperature
- 2 tsp. vanilla