

SMOKED PECAN BACON PIE

OVERVIEW

18-027

INGREDIENTS

Group Crust

Ingredient	KG	%
APITO BISCUIT MIX	0.218	100.00
BAKELS MARGARINE SPECIAL	0.109	50.00
BAKELS FERMDOR SMOKED	0.013	-
Total Weight:		0.340

Group Filling

Ingredient	KG	%
Unsalted Butter	0.030	-
Sugar	0.060	-
Eggs	0.075	-
Pecans (toasted and chopped)	0.100	-
Light corn syrup	0.150	-
BRITE VANILLA EXTRA STRENGTH	0.001	-
Sugar	0.060	-
Bourbon	0.010	-
Bacon (baked and chopped)	0.090	-
Total Weight:		0.576

Group Bacon, baked and chopped

Ingredient	KG	%
BAKELS FERMDOR SMOKED	0.035	-
Total Weight:		0.035

Group Toppings

Ingredient	KG	%
Whole pecans	0.072	-
Total Weight:		0.072

Yield: 1 x 7" round pie pan

METHOD

How to do it:

Crust:

1. Blend Bakels Margarine Special, Apito Biscuit Mix, and Fermdor Smoked on low speed for 1 minute using a paddle.
2. Shift to medium speed and mix for 2 minutes.
3. Place on a 7" pie pan.
4. Set aside.

Filling:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Pie

1. Cream butter and sugar (1) on medium speed for 5 minutes.
2. Add eggs one at a time while mixing on low speed.
3. Add pecans, light corn syrup, Brite Vanilla Extra Strength, sugar (2), bourbon, bacon, and Fermdor Smoked. Mix on medium speed for 3 minutes or until the mixture is uniform.
4. Pour the mixture onto the prepared crust.
5. Top with whole pecans.
6. Bake at 180°C for 1 hour.