

Lee Brother Your Holiday Winning Dessert



Pecan and Honey Tart by Ines Gillier

Dough Ingredients:

- 1 stick of butter
- 1 egg yolk
- 1 c. of flour
- 1/3 c. of sugar
- 2 T. of water

Mix the butter, egg yolk, flour, sugar and water until you have a nice ball of dough. Keep the dough refrigerated for an hour. Put the dough in a large tart pan and spread it with your hands until it covers the entire pan.

Filling Ingredients:

- 1/3 c. of sugar
- 1/3 c. of water
- 5 T. of South Carolina Honey
- 2 c. of South Carolina Pecans
- 4 T. of heavy cream

Put the sugar and water into a saucepan, and heat until you have a brown caramel. Reduce the heat, and quickly add the honey, pecans and cream. Mix gently with a spoon for 30 seconds, and put this filling on the dough. Put the tart in the oven at 350 degrees, for 30 minutes. Let cool before serving.