
Pastel de Pecana

Pecan Cake with Honey Glaze

From a Gourmet Club - serves 6 - 8.

Note: Glaze will be sticky. Use a sharp knife warmed in hot water and dried to cut.

Quantity	Ingredients	Preparation Notes
Cake		To Make Cake:
4	Eggs, separated	<ul style="list-style-type: none">Lightly butter and flour one 8" or 9" pan - round or squareIn a small bowl, beat egg yolks, butter and vanilla.Add 1/3 cup sugar and beat until thick and creamyIn a larger bowl, beat the egg whites with a pinch of salt until frothy.Continue to beat adding the remaining sugar 2 T at a time until stiff peaks formFold 1/3 of stiff whites into the yolk mixture to lighten.Fold the yolk mixture into the remaining stiff whites.Combine the nuts and flour.Sprinkle or sift 1/3 of flour mixture into egg mixture, folding after each addition until all of the flour and nut mixture has been added.Pour into panBake at 350 for 30 minutes 8" pan or 25 minutes for 9" pan.Let stand ten minutes and then turn out onto a wire rack, top up and cool one hour before glazing.
1/2 C	Unsalted butter, melted and cooled	
1/2 tsp	Vanilla	
2/3 C	Sugar	
Pinch	Salt	
2/3 C	Pecans, finely ground	
1/3 C	Flour	
Honey Glaze		To Make Glaze:
2 Tbsp	Butter	<ul style="list-style-type: none">Melt butter in a saucepan.Add honey and bring to a frothy boil.Reduce heat to medium and allow to boil for 3 - 4 minutesCool then pour over cake while the glaze is still warm, allowing glaze to drip down the sides.
1/2 C	Honey	