

# Pecan Pie Cake

Amount	Measure	Ingredient - Preparation Method
3	cups	pecans - toasted and chopped
1/2	cup	butter
1/2	cup	shortening
2	cups	sugar
5	large	eggs - separated
1	tablespoon	vanilla extract
2	cups	all-purpose flour
1	teaspoon	baking soda
1	cup	buttermilk
3/4	cup	dark corn syrup
		Pecan Pie Filling

Sprinkle 2 cups pecans evenly into 3 buttered 9 inch rounds; shake to coat bottoms and sides of pans.

Beat 1/2 cup butter and shortening at medium speed until fluffy; gradually add sugar, beating well. Add egg yolks, one at a time, beating until blended after each one. Stir in vanilla.

Add flour and baking soda alternatively with buttermilk, beginning and ending with flour. Beat at low speed after each addition. Stir in remaining 1 cup pecans.

Beat egg whites at medium speed until stiff peaks form; fold 1/3 of whites into batter. Fold in remaining whites.

Bake at 350 for 25 minutes or until done. Cool in pans on wire racks for 10 minutes. Invert layers onto wax paper lined racks. Brush tops and sides of layers with corn syrup, and cool completely.

Spread half of pie mixture on 1 layer, pecan side up. Place second layer, pecan side up, on filling. Spread remaining on top. Top with 3rd layer, pecans up.

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## Pecan Pie Filling

Amount	Measure	Ingredient - Preparation Method
1/2	cup	dark brown sugar - firmly packed
3/4	cup	dark corn syrup
1/3	cup	cornstarch
4		egg yolk
1 1/2	cups	half and half
1/8	teaspoon	salt
3	tablespoons	butter
1	teaspoon	vanilla extract

Whisk together first six ingredients in a heavy, 3 qt saucepan until smooth. Bring mixture to a boil over medium heat, whisking constantly; boil 1 minute or until thickened. Remove from heat; whisk in butter and vanilla extract. Place a sheet of wax paper directly on surface of mixture to prevent a film from forming, and chill 4 hours.

Yield: "3 cups"