

Mini Pecan Pies with Cream-Cheese Crust

Irresistibly sweet and nutty, Terry Black's popular family recipe for Mini Pecan Pies is a must-serve dessert. Pairing it with a 100% Graciano Rioja brings out its best qualities in every bite. Bright acidity cuts through the pie's sugary richness, while notes of spice complement the cinnamon-forward filling. Juicy dark-fruit flavors echo the pecans, creating a balanced, satisfying finish.

INGREDIENTS

For the Pecan Crust

- 8 oz Cream Cheese, Softened
- 1 cup Butter or Margarine, Softened
- 3 cups All-Purpose Flour

For the Filling

- 4 Large Eggs
- 2 cups Corn Syrup
- 1 cup Granulated Sugar
- ¼ cup Melted Butter or Margarine
- 1 tsp Vanilla Extract
- 1 tsp Salt
- 1½ tsp Ground Cinnamon
- 1 cup Chopped Pecans



METHOD

1. Preheat the oven to 300°F, and lightly grease a muffin tin or a mini-pie pan.
2. In a large bowl, mix the cream cheese and butter until smooth. Gradually add the flour, and mix until a soft dough forms.
3. Roll the dough into small balls, and press into the muffin tin, covering the bottom and sides to form mini pie crusts.
4. In another bowl, whisk the eggs and corn syrup together.
5. Add the salt, vanilla, melted butter/margarine, sugar, and cinnamon. Mix until smooth.
6. Fill each crust with about a ¼ cup of the filling. Top each pie with about 1 tablespoon of chopped pecans.
7. Bake for 25 minutes, or until the filling is set and lightly golden. Before removing from the pan, let the pies cool for 10–15 minutes. Serve warm or at room temperature.

SERVING & PAIRING SUGGESTION

Serve the pies for dessert, paired with a 100% Graciano Rioja wine to balance the sugary richness while highlighting spice and sweetness.