

Vanilla Custard and Speculoos Swirl Pie

With Lime Ginger Syrup and Roasted Pecans

October 2014 by Camine Pappas

INGREDIENTS for Paula Deens

Custard Filling:

- 1/3 C plus ¼ C sugar
- 3 T cornstarch
- ¼ t salt
- 1 ½ C 2% milk
- 2 egg yolks lightly beaten
- 2 T butter
- 2 t vanilla
- 2 egg whites

ADDITIONAL INGREDIENTS:

- 1/3 C Speculoos Cookie Butter*
- Juice from one lime
- 1 T honey
- 1 t fresh grated ginger
- 2 T light Caro syrup
- 1/3 C toasted pecan pieces



DIRECTIONS:

(These are taken from her Banana Pie recipe. I simply omitted the bananas and added the cookie butter.) In a saucepan over medium heat combine 1/3 C sugar with the cornstarch, and salt. Then blend in milk, and then the yolks. Cook, stirring constantly with a whisk until it thickens. Immediately take off the heat and add in butter and vanilla. Then cool to room temperature. Place a piece of plastic wrap over the top while it cools so the top doesn't congeal. In another bowl, mix the egg whites until soft peaks form. Then add the ¼ C sugar and beat until stiff peaks form. Now, fold the whites into the custard, slowly folding with a spatula and working to incorporate gently but not by whipping. Pour into a cooked crust.



(These are my twists from here on out!) Heat the cookie butter in the micro for about 10-15 seconds. Only until it's soft but not hot. Drizzle it on top of the pie, and swirl in with tooth pick or handle of spoon to desired design. Let cool in fridge, covered, overnight until set. Before serving, blend the lime juice, honey, ginger, and syrup in a small bowl and whisk thoroughly. Place several small spoonfuls of the syrup on the bottom of the plate, place piece of pie on top of that, and then scatter toasted almonds on top.

* Can be found at Trader Joe's!