

PECAN PIE, KEVIN-STYLE

Ingredients

Dough

Standard pie dough (see pie-dough recipe)

Filling

1 cup raw pecan halves (Batch A)

1 cup maple pecans (keep separate for decoration) (Batch B)

3/4 cup crushed nuts and dried fruit (Batch C)

3 eggs

3/4 cup light corn syrup

1/2 cup white sugar

1/2 cup brown sugar

3 tbsp molasses

4 tbsp maple syrup

1 tsp vanilla extract

2 tbsp melted butter, unsalted

NB: *line oven bottom with tin foil to deflect heat and avoid burning the pie crust's bottom!*

1. Mix above ingredients, except for Batch B.
2. Dump mixture into pie shell, blind-baked or raw.
3. Top pie with Batch B.
4. Bake at 180 C for 25 minutes.
5. Bake at 200 C for 35 minutes.
6. Let cool and serve.

This mixture specifically uses Sahale brand [maple pecans](#) and [pistachios](#). An enterprising cook can recreate candied [pecans](#) and [pistachios](#) (with dried fruit) on his or her own, if necessary.