

Pecan Pie

Gluten-Free Crust

185g Bob's Red Mill Gluten Free 1-to-1 Baking Flour

5g Morton's Kosher salt

113g cold butter, cubed

¼ - ½ cup cold water

1. Place flour and salt in a medium bowl. Using your fingers cut the butter into the flour. Squeeze the butter between your index finger and thumb and rub. Keep going until butter is the size of cornmeal. Some slightly bigger and some smaller.
2. Drizzle ¼ cup of cold water into the bowl and fluff with a fork. Add more water 1 tablespoon at a time until *most* flour looks hydrated and some small balls start to form. You will have dry flour in there still and that is okay.
3. Pour the dough onto a clean counter. It will be crumbly. Use your hands and gently form a rectangle.
4. Using a rolling pin, roll the rectangle out until it has doubled in size.
5. Take a bench scraper, or a knife to loosen the dough and fold it over itself twice (envelope fold). Turn the dough 90 degrees and repeat 2-3 more times. Roll out slightly into a rectangle and fold it over itself twice.
6. After a few folds, use your hands again, gently press the dough together. Transfer it to a piece of plastic wrap and form a rough circle. Wrap and refrigerate overnight.
7. When ready to use, roll the dough out on a floured surface to prevent sticking. Transfer the dough to a pie pan. Chill for 15 minutes.

Heat the oven to 375°

8. Use a fork and dock the crust. Blind bake the crust with parchment paper and pie weights (or beans) for 15 minutes. Remove weights and continue baking for 20 more minutes.

*Make a normal pie crust with 150g AP flour following the same instructions. Gluten-free pie crust uses a little more water than a normal crust. Normal crust only needs about 1/4c, GF is closer to 1/2c. Add water slowly to prevent making the dough too wet.

Pecan Pie

Filling

85g butter
200g dark brown sugar
234g light corn syrup
290g raw pecans
14g vanilla extract
1g freshly ground nutmeg
5g Morton's Kosher salt
3 eggs, whisked

**Made this pie 11/17/22 and I increased the pecans to 390g. Made it more nutty and less gooey custardy.

Heat your oven to 350° degrees.

1. Spread pecans on a sheet tray and toast for 15 minutes until brown and fragrant. Let pecans cool enough to handle and roughly chop.
2. In a 3 quart pot, heat butter, corn syrup, and brown sugar over medium heat until boiling. Cook for 1 minute stirring constantly.
3. Remove from heat and stir in vanilla, nutmeg, salt, and nuts. Cool filling for 5 minutes.
4. Stir in eggs until fully incorporated and pour into your prepared shell. Decorate the top of the pie with additional pecans if you would like.
5. Bake for 40-45 minutes until set but the center still moves slightly. If your crust starts to become too dark, cover the crust with foil.