

Pecan Pie

Yield: 1 9-in pie

Ingredients

- Pie Dough (frozen, mix, or made from scratch).
- 6 tbsp unsalted butter
- 1 c brown sugar
- ½ tsp salt
- 3 eggs, lightly beaten
- ¾ c light corn syrup
- 1 tbsp vanilla extract
- 2 c pecans, toasted and chopped

Directions

Prepare the crust and refrigerate for one hour. If using a frozen crust, let defrost in the fridge for about 3 hours.

Preheat oven to 400F. Remove dough from refrigerator and roll out onto a floured work surface until it is 12 in. wide and about 1/8 in. thick. Roll dough around rolling pin and unroll over a pie plate, leaving a ½ in. overhang around the pie plate. Press dough into bottom and sides of pie plate. Fold the overhang underneath itself and crimp the edges of the dough as desired. Using a fork, prick the dough all over the bottom and sides of the pie plate. Refrigerate for 15 minutes. *Note: if at any point during this process your dough becomes too soft put it back in the refrigerator for 15 minutes.

When the dough is firm, remove from refrigerator and line pie crust with aluminum foil or parchment paper and fill with pie weights or dried beans. Bake the crust for 15 minutes. Remove foil or parchment and weights and bake for an additional 10 minutes, or until the crust is golden brown. Remove from oven.

While the pie crust is baking, begin to melt butter in a double boiler or a heat-proof bowl over a saucepan. You want the water to be barely simmering. Mix in sugar and salt and stir until the sugar and salt have dissolved. Remove pan/bowl from heat and beat in the eggs (but leave about 2 tbsp in the bowl for the egg wash), corn syrup, and vanilla extract. Return the bowl to the hot water and stir until the mixture is shiny and hot throughout, about 10 minutes. Remove from the heat and stir in about 1 ½ c of the pecans.

After removing the crust from the oven, decrease the oven temperature to 275F and

pour the pecan mixture into the pie crust. Sprinkle remaining chopped pecans on top. Brush egg wash over crust and place pie in the oven and bake until the filling is set and springs back to the touch (use a spoon!). Baking time should take 45 – 55 minutes. Remove pie from oven and allow to cool completely so the filling can set.

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