



Pecan Pie

Ingredients

- 1 recipe Sweet Flaky Pie Dough
- 6 T unsalted butter
- 1 cup dark brown sugar
- ½ t salt
- 3 large eggs
- ¾ cup light corn syrup
- 1 T vanilla
- 2 ½ cups pecans, toasted and chopped into small pieces

Directions

- Adjust oven rack to lowest position, and heat oven to 375°F.
- Remove dough from refrigerator and roll out on generously floured surface to 12" circle
- Roll dough loosely around rolling pin and unroll into pie plate, leaving at least 1-inch overhang on each side. Working around circumference, ease dough into plate by gently lifting edge of dough with one hand while pressing into plate bottom with other hand. Refrigerate 15 minutes.
- Trim overhang to 1/2 inch beyond lip of pie plate. Fold overhang under itself and using your thumb and forefinger, flute edge of dough. Refrigerate dough-lined plate until firm, about 15 minutes.
- Remove pie pan from refrigerator, line crust with foil, and fill with pie weights/rice/beans and bake on rimmed baking sheet 15 minutes. Remove foil and weights, rotate plate, and bake 5 to 10 additional minutes until crust is golden brown
- Melt the butter in a medium bowl over a pot of gently simmering water
- Remove bowl and add the sugar and salt and combine
- Add the eggs, corn syrup and vanilla
- Return the bowl to the heat and stir until the mixture is shiny
- Remove from the heat and stir in the pecans

- Transfer to warm prebaked pie shell.
- Lower oven heat to 300 degrees, return baking sheet with pie to oven and bake for 50-60 minutes until the pie looks set and soft
- Transfer pie to wire rack and cool at least 4 hours