



Kate's Sweets  
Cookies, Cakes, and More!

## Classic Pecan Pie

*A simple recipe for a classic, yet delicious pecan pie with a buttery, flaky crust.*

yield: one 9-inch pie

prep time: 30 minutes

total time: 1 hour 20 minutes

### Ingredients:

#### **Crust:**

- 1 cup flour
- ½ tsp. salt
- ⅓ cup (5⅓ Tbsp.) cold butter, cut into chunks
- 3–4 Tbsp. ice water

#### **Filling:**

- 2½ cups pecan, coarsely chopped
- 3 large eggs
- ¾ cup dark corn syrup
- ½ cup brown sugar, packed
- 2 tsp. vanilla extract
- ¼ cup unsalted butter, melted and slightly cooled
- ½ tsp. salt
- ½ tsp. cinnamon
- ⅛ tsp. nutmeg

### Directions:

**Make the crust:** Preheat the oven to 350°F. Mix the flour and salt in a large bowl. Add the butter. Use a pastry cutter or your fingers to cut the butter into the mixture until it resembles coarse meal. Drizzle cold water onto the mixture, only one tablespoon at a time. Fluff the mixture with your fingers, going underneath all the mixture, then pulling up towards you several times. Add water until you can clump together dough and it does not come apart. Stop adding water at this point.

Roll out the pie crust onto a lightly floured surface into a circle of 12 inches in diameter. Fold the circle over once, then once more to make a cone-shaped quarter-circle. Place the point of the cone in the middle of the pie pan, then unfold twice (if you would rather transfer the pie dough using a different method, that is fine too). Tuck the pie crust in with your fingers, making sure it is smooth. You may crimp the edges if you wish to.

**Make the filling:** Spread pecans evenly inside crust, then place in the refrigerator until ready to fill. In a large bowl, whisk the eggs, corn syrup, brown sugar, vanilla, melted butter, salt, cinnamon, and nutmeg. Once combined, pour evenly over the pecans.

Bake the pie for 40 to 50 minutes., or until the top is lightly browned. You may want to place a pie crust shield or aluminum foil on top of the pie about 20 minutes in to prevent the edges from browning too quickly. Remove the finished pie from the oven and place on a wire rack to cool completely.

*recipe adapted from: Sally's Baking Addiction*