



Kate's Sweets

Cookies, Cakes, and More!

Pecan Pie

Classic pecan pie with chopped pecans and a corn syrup, molasses, and brown sugar filling.

yield: one 9" pie

prep time: 10 minutes

total time: 1 hour 40 minutes

Ingredients:

- one 9-inch pie shell, frozen (freeze for half an hour if freshly made)
- 2 cups pecans, coarsely chopped (save a few pecan halves to create a decoration on the surface of the pie if desired)
- 3 eggs, slightly beaten
- 1 cup light corn syrup
- $\frac{2}{3}$ cup brown sugar
- 1 Tbsp. molasses
- 4 Tbsp. butter, melted
- $\frac{1}{2}$ tsp. salt
- $1\frac{1}{2}$ tsp. vanilla

Directions:

Preheat the oven to 350 degrees F. Roll out the pie crust, if homemade, and place in a 9" pie pan. Spread the chopped pecans over the bottom of the pie shell.

In a medium bowl, beat the eggs, then stir in the brown sugar, corn syrup, molasses, melted butter, vanilla, and salt until smooth with a wooden spoon or rubber spatula. Pour the filling over the pecans previously placed in the pie shell. Don't worry about burying the pecans, they will rise to the surface. (If you have reserved a few whole pecan halves, you can use them to arrange them on the surface in a decorative pattern. Just dip them below the wet filling and let them rise again so they get coated with the filling.)

Bake for 30 minutes. After 30 minutes tent the pie loosely with aluminum foil to prevent the crust and pecans from getting too browned. Bake for another 40 to 50 minutes until the filling has set. The pie should be just barely wiggly in the center. Remove from oven and let cool completely. Note that the pie will be puffed up a bit when you first take it out of the oven, it will settle as it cools.

recipe adapted from: Simply Recipes