

Pecan Pie

Ingredients

2 1/2 c Pecans (halves)
4 Eggs
1 c Dark Corn Syrup
1/2 c Dark Brown Sugar
1 1/2 t Vanilla Extract
4 T Unsalted Butter (melted)
1/2 t Salt
1/2 t Ground Cinnamon
1 Pie Crust
1 T Milk

Instructions

1. In a small bowl add 1 egg and milk then beat together and set aside. Take pie dough out of fridge. Roll out the pie crust onto a lightly floured surface into a circle 12 inches in diameter. Carefully place the dough in a 9"–2" inch pie dish.
2. Tuck it in with your fingers, making sure it's smooth. Fold the overhanging dough back over the edge and use your hands to mold the edge into a nice thick rim around the pie. Use your fingers to flute the edges.
3. Brush the edges with egg wash. Chill the shaped dough in the pie dish for 10 minutes in the freezer before filling. Adjust oven rack to the lower third position and preheat to 350°F.
4. Meanwhile, very roughly chop the pecans. Set

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aside. Whisk 3 eggs, corn syrup, brown sugar, vanilla, melted butter, salt, and cinnamon together in a large bowl until combined.

5. Take the pie dough out and spread pecans evenly inside pie crust. Pour the bowl mixture over pecans. Bake the pie for 50-55 minutes or until the top is lightly browned. After the first 20 minutes of bake time, tent a piece of aluminum foil over the whole pie to prevent it from browning too quickly.

6. Remove finished pie from the oven and place on a wire rack to cool completely. The pie filling will settle as it cools. Slice and serve pie warm or at room temperature. Top with whipped cream or ice cream.