

Pecan Pie

Classic homemade pecan pie recipe with toasted pecans and rich corn syrup filling. Perfect for holidays and special occasions. Serves 8.

2h 30min

PREP

50 min

COOK

3h 20min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 pie crust
- 4 egg
- 1 tbsp milk
- 2 cup pecan
- 1 cup corn syrup
- 1 cup brown sugar
- 1 tsp vanilla extract
- 4 tbsp unsalted butter
- 1 tsp salt
- 1 tsp cinnamon

Instructions

1 Prepare the oven and pie crust

Preheat oven to 175°C (350°F). Press the pie crust into a 9-inch pie pan, crimping the edges decoratively. Prick the bottom all over with a fork to prevent puffing.

2 Toast the pecans

Spread 2 cups of pecan halves on a baking sheet in a single layer. Toast in the preheated oven for 8-10 minutes until fragrant and lightly golden. Remove and set aside to cool.

3 Make the filling

Crack 4 eggs into a large bowl and whisk vigorously until completely smooth and no streaks remain, about 1 minute.

- 4 Add 1 cup brown sugar, 1 cup corn syrup, 4 tablespoons melted butter, 1 teaspoon vanilla extract, and 1 teaspoon salt to the eggs. Whisk until the mixture is completely smooth and the sugar has dissolved, about 2 minutes.
- 5 **Assemble the pie**
Arrange the toasted pecans evenly in the bottom of the prepared pie crust. Pour the egg mixture slowly over the pecans, ensuring even distribution.
- 6 **Bake the pie**
Place the pie on the center rack and bake at 175°C (350°F) for 50-60 minutes. The pie is done when the center is just set but still has a slight jiggle when gently shaken, and a knife inserted 2 inches from the edge comes out clean.
- 7 **Cool completely**
Remove from oven and cool completely on a wire rack for at least 3 hours before serving. The filling will continue to firm up as it cools to room temperature.

Tips

Toast the pecans in a 350°F oven for 5-7 minutes before adding them to the pie filling. This enhances their flavor and ensures they stay crunchy.

If your pie crust edges brown too quickly, cover them with aluminum foil strips halfway through baking to prevent burning.

Let the pie cool completely before slicing - at least 3-4 hours. This allows the filling to set properly for clean slices.

Use a sharp knife dipped in warm water between cuts to slice through the sticky filling cleanly.

Beat the filling ingredients by hand rather than with an electric mixer to avoid incorporating too much air, which can cause cracking.

Spray your pie pan with cooking spray before adding the crust to ensure easy removal and serving.

Check doneness by gently tapping the center of the pie - it should spring back when properly set.

For extra flavor, add a pinch of sea salt on top of the pie before baking to enhance the sweetness.