

## **Thanksgiving Pecan Pie**

**Emily Hutchinson**

**Yield: Serves 8**

### **Ingredients:**

#### **Filling:**

- 1/2 cup or 1 stick salted sweet cream butter
- 1 cup firmly packed light or dark brown sugar
- 1/4 cup pure maple syrup
- 1/4 cup light corn syrup
- 2 tsp pure vanilla extract
- 3 large eggs
- 1 cup chopped pecans plus whole pecans for heart design

#### **Crust:**

- 1 cup plus 2 Tbsp all-purpose flour
- 1/2 tsp fine table salt
- 1/2 cup cold shortening (I use Crisco sticks)
- 2 1/2 Tbsp cold water
- Granulated sugar to sprinkle on the crust edges

#### **Directions:**

1. Preheat oven to 375 degrees.
2. For filling- cook butter, sugar and syrups in a sauce pan just until it bubbles and remove from heat. Stirring mixture while it cooks.
3. Use an 8 inch pie pan. Will not be enough filling in a 9 inch pan.
4. For crust: whisk flour and salt together. Add shortening and use a pastry cutter to cut in the shortening. Pea sized and smaller chunks.
5. Add water and stir with hand moving around the bowl to gently get the water mixed it. Take a handful of dough and squeeze it between fingers to mix the shortening, only do this two or three times. Form into a ball. Do NOT knead dough, it will be tough and unappetizing. On a well-floured surface, roll dough out evenly. Add more flour underneath so dough doesn't stick to counter. Roll dough up on the rolling pin and carefully unroll on pie pan. Trim sides so only 1/2 inch of dough is hanging over. Roll dough under, towards pie plate for the crust. Take two knuckles on one hand and one knuckle on the other hand and crimp the edges of the crust. Sprinkle with sugar on the edges.

6. Back to filling: whisk mixture and add eggs and vanilla, whisk again. Add in chopped pecans and mix. Add filling to crust.

7. Bake on middle rack for 25 to 35 minutes. Seems like a lot of time in between but every oven is different. After 25 minutes, wiggle pie and if the sides slosh around, give it more time. When it's done only the center will jiggle a little. Cool completely and serve alone or with whipped cream.

Enjoy

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