

From Real Estate to Recipes!

NOVEMBER FEATURE RECIPE

Tina's Favorite Classic Pecan Pie!

Make this traditional pie with your favorite home made pie crust/or refrigerator crust such as Pillsbury!

Makes one 9 inch pie.

Happy Thanksgiving!

Ingredients:

- 1 pie crust
- 2 ½ cups pecan halves
- 4 large eggs
- ¼ cup granulated sugar
- ¼ cup packed dark brown sugar
- 1 Cup Dark Corn Syrup
- ½ Cup light corn syrup
- 2 TBS unsalted butter, melted & cooled
- 1 tsp pure vanilla extract
- 1 TBS Bourbon (optional)
- ¼ tsp salt



Directions:

- Preheat oven to 350°. Place pie pastry in 9" pie plate that has been set on parchment-lined baking sheet. Press pastry into bottom edges & along sides of pie plate. Trim pastry using scissors or paring knife. Trim or decorate edges of pastry if desired. Freeze until firm about 15 minutes.
- Coarsely chop 1 ¼ cup of pecans; set aside. In medium bowl combine eggs, granulated sugar & brown sugar. Whisk to combine. Add dark & light corn syrups, butter, bourbon, vanilla & salt. Whisk until well combined. Add chopped pecans, & stir to combine. Pour into prepared crust.
- Arrange remaining 1 ¼ cups pecan halves decoratively over top of pie. Bake on baking sheet until crust is golden, filling is firm & cake tester inserted in center comes out clean(50-55 minutes) Cool completely before slicing. Serve with whipped cream or ice cream.

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