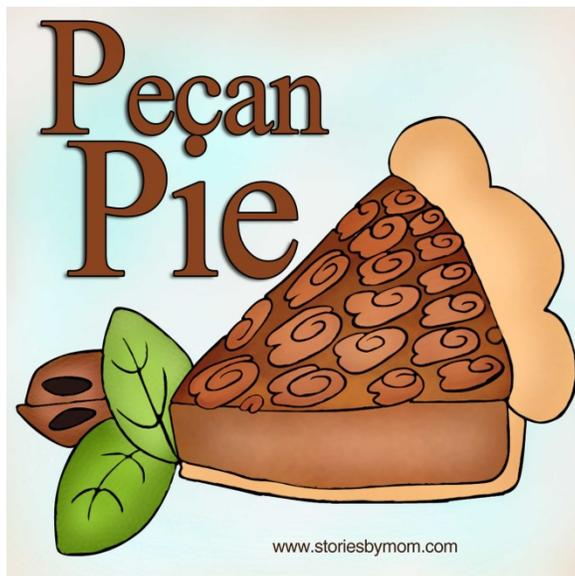


Pecan Pie



Pecan Pie

First off... Pecan Pie is really hard to draw. I contemplated leave it out for that reason alone, but alas...

I love Pecan Pie.

I know it is seen as a Southern dish, but we have a lot of Pecan trees in Arizona. My grandmother had one and we loved collecting and cracking them. The one issue I have with store bought pecan pie is that it can be sickly sweet and a little gelatinous. I offset this by reducing the sugar/corn syrup and using a bit of molasses and lots of pecan pieces. Blind baking the shell helps with the crust getting too soft, but I skip that all the time and it is fine.

Pecan Pie

6 tbs unsalted butter , 1-inch pieces
1 cup (7 oz) packed dark brown sugar
½ teaspoon table salt
3 large eggs
½ cup light corn syrup
¼ cup molasses
1 tablespoon vanilla extract
2 cups whole or chopped pecans
(8 oz), roasted for 15 min in 350°F oven.

- Oven temp. 275 degrees. Place pie shell in oven if not still warm.
- Melt butter in medium heatproof bowl set in skillet of water maintained at just below simmer.
- Remove bowl from skillet; mix in sugar and salt with wooden spoon until butter is absorbed.
- Beat in eggs, then corn syrup and vanilla.
- Return bowl to hot water; stir until mixture is shiny and warm to the touch, about 130 degrees.
- Remove from heat; stir in pecans.
- Pour mixture into warm shell; bake until center feels set yet soft, like gelatin, when gently pressed, 50 to 60 minutes.
- Transfer pie to rack; let cool completely, 4 hours.
- Serve pie at room temperature or warm

Suggested Schedule

Wednesday 1:40 PM Prepare Pecan Pie and Bake (45-50 min)
Wednesday 2:40 PM Remove Pecan Pie, cool and wrap, place in refrigerator or store on counter