

Recipe Card

Instructions

Cut along the outer edges and fold on the gray line.
Use a glue stick to glue both sides together to form
a double-sided card.

DESSERTS

PECAN PIE

Servings: 12

Prep Time: 15 Minutes

Cook Time: 60 Minutes

Total Time: 75 Minutes

Ingredients

1 pie crust (unbaked)
[Tastesbetterfromscratch.com/
perfect-pie-crust](https://tastesbetterfromscratch.com/perfect-pie-crust)
1 cup granulated sugar
3 tablespoons light brown sugar
1/2 teaspoon salt

1 cup light corn syrup
3/4 teaspoon vanilla extract
1/3 cup salted butter, softened
3 large eggs
1 1/2 cups
pecan halves



Recipe adapted from [Tastesbetterfromscratch.com/pecan-pie](https://tastesbetterfromscratch.com/pecan-pie)

- 1 Prepare the pie crust and place it in a deep-dish pie plate. Keep it in the refrigerator while you make the filling.
- 2 In a large bowl, cream together the sugar, brown sugar, salt, corn syrup, and softened (or melted) butter until smooth. Mix in the eggs and vanilla.
- 3 Set aside a handful of pecans for the top, and stir the rest into the filling.
- 4 Pour the filling into the unbaked pie crust. Add the reserved pecans on top, filling in any bare spots. Use a small spoon to lightly coat any dry pecans with a bit of batter.
- 5 Bake at 425°F for 10 minutes, then reduce the oven temperature to 350°F. Continue baking for about 50 minutes. Halfway through, tent a lightly greased piece of foil over the pie to prevent over-browning.
- 6 The pie is done when you gently shake it and the center no longer wobbles significantly. If it's still very wobbly, bake for an additional 5–10 minutes, or until set.
- 7 Allow the pie to cool completely before slicing.

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