



My Favorite Pecan Pie Recipe



4.6 from 81 reviews

Prep Time: 2 hours 30 minutes **Cook Time:** 50 minutes **Total Time:** 5 hours

Yield: serves 8-10

This is my favorite pecan pie recipe for many reasons. A little cinnamon, vanilla, melted butter, toasty pecans, homemade flaky crust... I could go on and on. Classic and simple, traditional and sweet.

Ingredients

CRUST

- 1 unbaked Flaky Pie Crust (what I used) or All Butter Pie Crust*
- **egg wash for pie crust:** 1 large egg beaten with 1 Tablespoon milk or heavy cream

FILLING

- 2 and 1/2 cups (250g) shelled **pecans** (pecan halves)
- 3 large **eggs**
- 1 cup (240ml) **dark corn syrup***
- 1/2 cup (100g) packed light or dark **brown sugar**
- 1 and 1/2 teaspoons **pure vanilla extract**
- 1/4 cup (60g) **unsalted butter**, melted and slightly cooled
- 1/2 teaspoon **salt**
- 1/2 teaspoon **ground cinnamon** (14) + bourbon (1) teaspoon?

20 min
corn syrup
30
50-55 min.

Instructions

- 1 **The crust:** Prepare my pie crust through step 5.
- 2 After the pie dough chills, adjust oven rack to the lower third position and preheat to 350°F (177°C).
- 3 Roll out the chilled pie crust onto a lightly floured surface. Remember, when rolling out the pie dough, always use gentle force with your rolling pin. Start from the center and work your way out in all directions, rotating the dough with your hands as you go. Roll it out into a circle 12 inches in diameter. Carefully place the dough in a 9x2 inch pie dish. Tuck it in with your fingers, making sure it's smooth. For a beautiful edge, as shown in the video above, fold the overhanging dough back over the edge and use your hands to mold the edge into a nice thick rim around the pie. Crimp the edges with a fork or use your fingers to flute the edges. Again, you can see me do this in the video above. Brush the edges with egg wash. (To help guarantee a beautiful edge, I always chill the shaped dough in the pie dish for 10 minutes in the refrigerator or freezer before filling.)
- 4 **The filling:** Very roughly chop the pecans– some whole, some lightly chopped is fine. Spread pecans evenly inside pie crust. Whisk the eggs, corn syrup, brown sugar, vanilla, melted butter, salt, and cinnamon together in a large bowl until combined. Pour over pecans.

- 5 Bake the pie for 50-55 minutes or until the top is lightly browned. After the first 20 minutes of bake time, I place a pie crust shield on top of the pie to prevent the edges from browning too quickly. You can also tent a piece of aluminum foil over the whole pie if it is browning too quickly. Remove finished pie from the oven and place on a wire rack to cool completely. The pie filling will settle as it cools.
- 6 Slice and serve pie warm or at room temperature. Top with whipped cream or ice cream.
- 7 Cover and store leftovers at room temperature for 1-2 days or in the refrigerator for 4-5 days.

Notes

- 1 **Make Ahead & Freezing Instructions:** Pecan pie is a wonderful dessert to make ahead of time. You can get started by combining all the filling ingredients (except the pecans) one day ahead of time. Keep it covered tightly in the refrigerator until ready to assemble the pie. You can also make the pie dough 1-5 days in advance since it needs to chill. If you want to bake the pie 1 full day in advance, bake it as directed, allow it to completely cool, then cover tightly and keep at room temperature until ready to serve the next day. Baked pie freezes well for up to 3 months. Thaw overnight in the refrigerator and allow to come to room temperature before serving.
- 2 **Special Tools** (affiliate links): Pastry Blender, Rolling Pin, Glass Pie Dish or Ceramic Pie Dish, Pastry Brush, Pie Crust Shield
- 3 **Pie Crust:** Both linked pie crust recipes make 2 crusts. You only need 1 crust for this pie, so freeze the 2nd half for another use.
- 4 **Corn Syrup:** You can use light corn syrup instead. I have no substitution suggestions yielding the same texture, moisture, and flavor. Corn syrup is a must in traditional pecan pie. For a variation without corn syrup, try my maple pecan pie.

Find it online: <https://sallysbakingaddiction.com/my-favorite-pecan-pie-recipe/>