



Pecan Pie

Sweet and rich decadence!

8 servings



Easy

up to 40 Min.



Ingredients:

Pie Crust:

1 package Shirriff Pie Crust
4 tbsp butter
3 - 5 tbsp cold water

Filling:

1 cup brown sugar , packed
4 tbsp butter
3 eggs
0.25 cup Whipping Cream
0.25 tsp salt
1.5 cup pecans , toasted, divided

- 1 Preheat oven to 425°F/220°C.
- 2 Prepare the pie crust as instructed on the package. Fit one dough into the pie plate and refrigerate. Reserve the second dough for another pie.
- 3 In a saucepan, combine brown sugar, corn syrup, rum and butter and bring to a boil, stirring constantly. Remove from heat and allow mixture to cool slightly. In a separate bowl, whisk the eggs. When the syrup has cooled, beat in the eggs, salt and cream. Roughly chop 1 cup of the pecans and add to filling.
- 4 Remove the pie shell from the refrigerator. Pour the filling evenly into the pie crust. Arrange the remaining pecans ovetop.
- 5 Bake for about 40-45 minutes. If crust browns quickly, cover the edges with a foil ring. Set on a wire rack to cool for 2-3 hours before serving.

