

DELUXE PECAN PIE

Cooking with Douglas

- 1 unbaked 9" pastry shell
- 3 eggs
- $\frac{2}{3}$ cup dark corn syrup
- 1 cup sugar
- 2 tablespoons butter, melted
- 1 teaspoon vanilla
- $\frac{1}{8}$ teaspoon salt
- 1 cup chopped pecans

Beat eggs slightly. Mix in corn syrup, sugar, butter, vanilla, salt and then nuts.

Pour into unbaked shell. Bake at 350 degrees for 35--40 minutes.

Filling should be slightly less set in the center than around edge. Cool on wire rack for about 2 hours until cutting. Cover and store in refrigerator.

From Bonnie Buffaloe (Oklahoma) given to Douglas Eastman by Janet Smith

ADDITIONAL PECAN PIE RECIPES

- 1 cup packed brown sugar
- $\frac{1}{3}$ cup butter, melted
- $\frac{3}{4}$ cup light corn syrup
- $\frac{1}{2}$ teaspoon salt
- 3 eggs
- 1 $\frac{1}{2}$ cups pecan halves or pieces
- 1 crust from frozen pie crust package or box

Preheat oven to 375 degrees; place cookie sheet in oven to preheat.

In a medium bowl, beat brown sugar, butter, corn syrup, salt and eggs with whisk until well blended; stir in pecans. Pour into the crust.

Bake on cookie sheet 35-45 minutes or until center is set. Cool 30 minutes; refrigerate 2 hours until chilled before serving.

PILLSBURY KITCHENS

- 1 cup Karo Light or Dark Corn Syrup
- 3 eggs
- 1 cup sugar
- 2 tablespoons butter melted
- 1 teaspoon pure vanilla extract
- 1 $\frac{1}{2}$ cups (6 ounces) pecans
- 1 (9-inch) unbaked or frozen deep-dish pie crust

Preheat oven to 350 degrees. Stir syrup, eggs, sugar, butter, vanilla with a spoon. Stir in pecans. Pour into pie crust.

Bake on center rack of oven for 60 to 70 minutes (see tips for doneness, below). Cool for 2 hours on wire rack before serving.

For Frozen Crust: Place cookie sheet in oven and preheat oven as directed. Pour filling into frozen crust and bake on preheated cookie sheet.

KARO

- 1 cup granulated sugar
- 3 tablespoons brown sugar
- ½ teaspoon salt
- 1 cup corn syrup (light or dark)
- ⅓ cup melted salted butter
- 1 teaspoon vanilla
- 3 whole eggs beaten
- 1 cup (heaping) chopped pecans

Preheat the oven to 350°. Next, mix the sugar, brown sugar, salt, corn syrup, butter, eggs, and vanilla together in a bowl. Pour the chopped pecans in the bottom of the unbaked pie shell. Pour the syrup mixture over the top. Cover top and crust lightly/gently with foil. Bake the pie for 30 minutes. Remove the foil, then continue baking for 20 minutes, being careful not to burn the crust or pecans. Note: Pie should not be overly jiggly when you remove it from the oven! If it shakes a lot, cover with foil and bake for an additional 20 minute or until set. Required baking time seems to vary widely with this recipe. Sometimes it takes 50 minutes; sometimes it takes 75! Allow to cool for several hours or overnight. Serve in thin slivers.

PIONEER WOMAN

- 3 eggs, lightly beaten
- 1 cup granulated sugar
- ½ cup light corn syrup
- ½ cup dark corn syrup
- ⅓ cup unsalted butter, melted
- 2 tablespoons bourbon
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 unbaked 9-inch pie shell
- 1 ¼ cup coarsely chopped pecans

Preheat oven to 375 degrees. Mix together eggs, sugar, corn syrups, butter, bourbon, vanilla and salt until well blended. Prick the sides and bottom of the pie shell with a fork at 1/2-inch intervals. Spread the pecans on the bottom and pour the mixture over them. Bake for 35 to 45 minutes, until just set around the edges but still slightly loose in the center. (It will continue to set as it cools.) Place on a rack to cool slightly.

New York Times Cooking

Position a rack in the center of the oven. Preheat the oven to 375 degrees.

Spread 2 cups of coarsely chopped pecans on a baking sheet. Toast the nuts in the oven, stirring occasionally, until golden and fragrant, 6 to 10 minutes.

Whisk until blended:

- 3 large eggs
- 1 cup sugar
- 1 cup light corn syrup
- 5 tablespoons unsalted butter, melted
- 1 teaspoon vanilla
- ½ teaspoon salt

Stir in the toasted nuts. Pour into an unbaked pie crust. Bake until the edges are firm and the center seems set but quivery, like gelatin, when the pan is nudged, 35 to 45 minutes. Let cool on a rack for at least 1-1/2 hours. Serve warm or at room temperature with whipped cream or vanilla ice cream.

The pie can be made up to 2 days ahead. Store in the refrigerator, but let warm to room temperature or warm in a 275 degree oven for 15 minutes before serving.

Variations:

For a dark pecan pie with a caramel-like taste, substitute light or dark brown sugar and/or dark corn syrup.

Use 1 tablespoon of dark rum in place of the vanilla.

JOY OF COOKING

Set the oven at 450 degrees. Line a 9-inch pie pan with Plain Pastry. Mix and pour into the pan

- 3 eggs, slightly beaten
- ½ cup brown or white sugar
- ¼ teaspoon salt
- 1 cup light corn syrup
- ½ teaspoon vanilla
- 1 cup pecans, broken in pieces

Bake 10 minutes. Reduce heat to 350 degrees and bake 35 minutes longer. Chill. When ready to serve, spread over the top $\frac{1}{2}$ cup heavy cream, whipped. Garnish with pecan halves.

FANNIE FARMER

- 3 eggs
- 1 cup dark corn syrup
- $\frac{1}{2}$ cup sugar
- 4 tablespoons ($\frac{1}{2}$ stick) unsalted butter, melted
- $1\frac{1}{4}$ teaspoons vanilla extract
- Pinch of ground cinnamon
- 1 cup pecan halves
- 1 store-bought 9-inch regular single-crust pie crust

Preheat oven to 350 degrees.

In a medium bowl, beat the eggs until they're frothy, about 4 minutes. Fold in the corn syrup, sugar, butter, and vanilla extract, and beat again for 2 minutes. Fold in the cinnamon.

Layer the pecans in the bottom of the pie crust and pour the egg mixture evenly over the nuts until it reaches just below the rim of the pie crust. Bake for 1 hour, until the filling is set. Rest the pie for an hour. Cut. Eat.

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