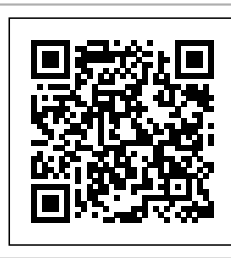


# The Best Pecan Pie



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Recipe by: Laura Vitale

Serves 8-10

**Prep Time: 30 minutes**

**Cook Time: 1 hours 0 minutes**

## Ingredients

### For the crust:

- 1-1/2 cups of all purpose flour
- 1 tbsp of granulated sugar
- Small pinch of Salt
- 1/2 cup of Unsalted Butter, cold and cut into small cubes
- 4-6 Tbsp of Ice cold water
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### For the filling:

- 3 Eggs
- 1/2 cup of Brown Sugar
- 1/2 cup of Granulated Sugar
- 1/3 cup of Unsalted Butter, melted
- 1 cup of Light Corn Syrup
- 2 tsp of Vanilla Extract
- 1.5 Tbsp of Cornstarch
- 1.5 cups of Finely Chopped Pecans
- 1/2 tsp of Salt

1) Start with the crust, in a food processor, add the flour, sugar and salt, pulse to combine, then add the butter, pulse about 8 times so the butter is finely broken down and distributed throughout the flour, then pulsing, drizzle in the water making sure not to over mix and not add too much water (mixture should resemble wet sand).

2) Pull the dough together on a work surface, form it into a disk, wrap with plastic wrap and refrigerate for about half an hour or an hour (leave it at room temperature for 10 minutes if you refrigerate it an hour).

3) Preheat your oven to 350 degrees. Roll the dough out into a 12 inch circle, carefully fit it in a greased 9 inch pie plate, crimp the edges and set aside.

4) To make the filling, in a bowl, whisk together the eggs and both kinds of sugar for a couple minutes, then add the corn syrup, salt, vanilla, cornstarch and whisk it in well then add the pecans, fold to combine then pour the mixture in your crust, pop it in the oven to bake for 50-60 minutes, covering with foil halfway through if it's browning too quickly.

5) Allow the pie to cool on the counter overnight for best results!

