

Pecan Pie

Ingredients

1 cup maple syrup 1 cup light brown sugar 1 Tb. molasses 1/2 cup heavy cream 4 Tb. butter, chopped 1/2 tsp. salt 6 egg yolks

Directions

Toast 1-1/2 cups pecans. Cool and chop coarsely. Set aside.

Make [pie dough]({{< relref “foolproof-pie-dough” >}}) and fit into 9” pie pan. Chill pie dough for 30 minutes.

Preheat oven to 450°.

In medium-size pan, mix together maple syrup, brown sugar, molasses, and heavy cream. Bring to a simmer and simmer for 3 minutes. Cool for 5 minutes off heat.

Whisk in chopped butter and salt.

Beat egg yolks and stir into cooled mixture.

Scatter chopped nuts into pie pan. Pour filling over nuts.

Place pie on lowest rack in oven and **immediately** turn down oven to 325°. Bake for 50 minutes. Pie will jiggle slightly when removed from the oven.

Cool for 1 hour. Chill in refrigerator for 3 hours. Serve with whipped cream.