

Our State eats

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Pecan Pie

Yield: 6 servings.

CRUST:

- 2½ cups all-purpose flour
- Pinch of Salt
- 1 tablespoon brown sugar
- 1 stick cold unsalted butter, cubed
- ½ cup very cold water

FILLING:

- 1 stick butter
- ½ cup brown sugar
- ¾ cup corn syrup (feel free to substitute for sorghum, maple syrup, or sugar cane syrup)
- 3 eggs
- 2 cups chopped pecans

CRUST: In a food processor combine flour, salt, sugar, and cubed butter. Pulse until texture resembles cornmeal. Add water, a little at a time, pulsing until a ball of dough forms. Place food processor bowl in the fridge for 1 hour.

Heat oven to 350°.

FILLING: Melt butter. Add sugar, syrup, and salt and stir. Stir in eggs, one at a time. Add pecans and mix well.

On a floured surface, roll out your pie dough and transfer it to your pie dish. (I like to roll the dough onto my rolling pin and then lift it, sliding the pie dish underneath and setting the dough down into it.) Push it into your dish and pinch off any extra dough. Pour filling into the dish, spreading it out with the back of your spoon to make sure that the pecans are evenly distributed.

Bake for 35 minutes, or until the center is firm but not necessarily hard. (A little jiggle is good, but it shouldn't be sloshing around in there.)

Let cool to room temperature before serving.



ORIGINAL RECIPE BY ELENA BRENDT ROSEMOND-HOER / PHOTOGRAPH BY ELENA BRENDT ROSEMOND-HOER

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