

# Pecan Pie

*This classic dessert is known for its sweet, gooey filling and rich pecan topping.*

## Ingredients:

### For the Pie Crust

- \*All-Purpose Flour: 1 ¼ cups
- \*Salt: ½ teaspoon
- \*Unsalted Butter: ½ cup (cold and cubed)
- \*Ice Water: 4 to 6 tablespoons

### For the Filling:

- \*Pecans: 1 ½ to 2 cups (halved or chopped)
- \*Eggs: 3 large
- \*Corn Syrup: 1 cup (light or dark)
- \*Granulated Sugar: 1 cup
- \*Brown Sugar: ¼ cup (packed)
- \*Unsalted Butter: ¼ cup (melted)
- \*Vanilla Extract: 1 teaspoon
- \*Salt: ½ teaspoon

## Instructions:

### Making the Pie Crust:

1. **Mix Flour and Salt:** In a large bowl, combine the flour and salt.
2. **Cut In Butter:** Add the cold, cubed butter and cut it into the flour using a pastry cutter or your fingers until the mixture resembles coarse crumbs.
3. **Add Ice Water:** Gradually add ice water, a tablespoon at a time, mixing until the dough comes together.
4. **Chill Dough:** Form the dough into a disc, wrap in plastic, and refrigerate for at least 1 hour.
5. **Roll Out Dough:** On a floured surface, roll the dough out to fit a 9-inch pie pan.
6. **Place in Pan:** Transfer the dough to the pie pan, trim any excess, and crimp the edges.

### Making the Filling:

1. **Preheat Oven:** Preheat your oven to 350°F (175°C).
2. **Prepare Pecans:** Spread the pecans evenly at the bottom of the unbaked pie crust.
3. **Mix Ingredients:** In a large bowl, whisk together eggs, corn syrup, granulated sugar, brown sugar, melted butter, vanilla extract, and salt.
4. **Pour Over Pecans:** Gently pour the mixture over the pecans in the crust.

### Baking the Pie:

1. **Bake:** Place the pie in the preheated oven and bake for about 50-60 minutes. The pie is done when the filling is set and the crust is golden brown.
2. **Cool:** Allow the pie to cool completely before serving. This is important as it lets the filling set properly.

## Tips:

1. **Check the Pie:** If the crust is browning too quickly, you can cover the edges with foil.
2. **Cooling Time:** It's crucial to let the pie cool completely; this can take several hours.