

## Youth Pecan Pie by John Tucker

### PECAN PIE

#### Crust

3 cups flour

½ tsp salt

1 ¼ cup vegetable shortening, cubed

1 large egg

5-6 Tbsp. cold water

1 tsp distilled white vinegar



- Combine flour and salt in a large mixing bowl.
- Add in shortening. Using a pastry blender, gradually cut the shortening into the flour until the texture is the size of small peas.
- In a small bowl, beat the egg with a fork, then add water and vinegar. Stir until combined.
- Form dough into two balls, then slightly flatten with hands.
- Wrap in plastic wrap and place in a large sealable plastic bag to chill 20 to 30 minutes.
- Remove the dough from the bag and place on a lightly floured surface. With a lightly floured rolling pin, begin rolling the dough from the center, outward to achieve the desired thickness and size to fit the chosen pie plate. Add flour to the rolling pin and surface as needed to prevent the dough from sticking. Loosen the edge of the pastry and fold in fourths to transfer to the pie plate or loosely drape over the rolling pin to transfer the pastry.
- Using your hand, lightly press the pastry so that it fits inside the pie plate and overlaps the edge or rim. Evenly trim pastry leaving a 1" overhang. Fold under at rim of pie plate and crimp for a single crust pastry.
- For a double crust pie, add filling, roll out another round of pastry to the desired size. Cut vents in the pastry before placing evenly over the filling. Fold under top and bottom pastry together and crimp as desired before baking.
- Bake at 400 to 425 degrees F as directed in pie recipe. Makes enough pastry for one double crust pie or two single crust pies.

## Filling

2 eggs

1/2 c. sugar

1/4 t. salt

1 1/2 T. flour

3/4 c. dark corn syrup

2 T. melted margarine

3/4 t. vanilla

1 c. pecan halves

- Prepare unbaked pastry shell.
- Beat the eggs, sugar, salt, flour, melted butter and syrup together with rotary beater or whisk.
- Mix in pecans and pour into pastry lined pan.
- Bake until set (40–50 minutes) in a 375 degrees F. oven.
- Cool.
- Serve cold or slightly warm.
- Remember to refrigerate within 2 hours after baking or serving

*\*Recipe is the property of Western Pecan Growers Association*