

1st Place Adult Traditional Pecan Pie by Abby Eden

TRADITIONAL PECAN PIE

Ingredients

Crust

- 1 1/4 cup flour
- 1 tsp salt
- 4Tbsp shortening
- 4 Tbsp butter
- 1/4 cup ice water

Pecan Filling

- 2 cups coarsely chopped pecans
- 3 eggs
- 1 cup dark corn syrup
- 1/2 cup light brown sugar
- 1 1/2 tsp pure vanilla extract
- 1/2 tsp salt
- 1/4 cup butter, melted



Directions

Crust

- Stir together flour and salt.
- Using a pastry blender, cut butter and shortening into flour until pea sized. Using a fork, stir in ice water one tablespoon at a time until dough starts to come together forming a ball.
- Press into a disk and wrap in plastic wrap.
- Refrigerate for two hours.
- Roll into a 12 inch disk and place in 9 inch pie dish. Flute edges and refrigerate for 20-30 minutes.

Pecan Filling

- Preheat oven to 350.
- Whisk the eggs, corn syrup, brown sugar, vanilla, melted butter and salt together until combined.
- Place pecans in cold pie crust. Pour custard mixture over pecans.
- Bake 40-50 minutes or until lightly browned.

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