

The Pecan Pie

Ingredients

Classic Pecan Pie

- Pie crust — 1 unbaked 23 cm | 9-inch
- Light corn syrup — 200 g | 2/3 cup
- Light brown sugar — 150 g | 3/4 cup packed
- Unsalted butter, melted — 60 g | 1/4 cup
- Eggs — 3 large | 3 large
- Pure vanilla extract — 1 tsp | 1 tsp
- Salt — 1/4 tsp | 1/4 tsp
- Pecan halves (or chopped/whole) — 200 g | about 2 cups

Maple Brown Butter Pecan Pie

- Pie crust — 1 unbaked 23 cm | 9-inch
- Pure maple syrup — 160 ml | 2/3 cup
- Light brown sugar — 100 g | 1/2 cup packed
- Unsalted butter, browned & cooled — 70 g | 5 tbsp
- Eggs — 3 large | 3 large
- Pure vanilla extract — 1 tsp | 1 tsp
- Salt — 1/4 tsp | 1/4 tsp
- Toasted pecan halves (or chopped/whole) — 200 g | about 2 cups

Instructions

1. Fit the pie crust into a 23 cm (9-inch) pie dish, trim and crimp the edges, and set aside.
2. Melt or brown the butter and let it cool slightly before mixing.
3. Whisk together the corn syrup or maple syrup, brown sugar, butter, eggs, vanilla, and salt until smooth and glossy.
4. Stir in the pecans until evenly coated and pour the filling into the crust, spreading evenly.
5. Bake at 175°C (350°F) for 50–60 minutes or until set and golden, covering the crust with foil if it browns too quickly.
6. Cool completely at room temperature, then refrigerate until firm before slicing for clean cuts.
7. Serve chilled or at room temperature with whipped cream or a drizzle of cream.

Note & Storage

- Store covered in the refrigerator for up to 4 days.
- Bring to room temperature or warm slightly before serving.
- Avoid freezing, as the filling texture can become grainy once thawed.
- Toast pecans lightly before adding them for a richer flavor.
- Brown butter deepens and balances the sweetness.
- Let the pie rest fully before slicing to prevent the filling from running.
- Best made a day ahead; flavor improves overnight.