



BROWNED BUTTER

Pecan Pie

INGREDIENTS

- Pie dough for a single crust, refrigerated
- 1/2 Cup (1 stick) unsalted butter
- 3 Large eggs
- 1 Cup brown sugar
- 1/2 Cup dark corn syrup
- 2 Tablespoons honey
- 2 Teaspoons vanilla extract
- 1/8 Teaspoon cinnamon
- 1 1/2 Cups chopped pecans
- About 80 pecan halves

DIRECTIONS

Preheat oven to 400 degrees.

On a well-floured surface, roll out chilled pie dough to form a thin 14-inch circle. Transfer dough to line the pie pan and trim excess to the rim of the pan. Pierce the bottom of the crust all over with a fork, line with foil or parchment paper and add pie weights (dried beans or pennies also work well). Pre-bake the crust for 20 minutes, then remove foil and weights and cool on a wire rack.

In a skillet, melt butter over medium heat. Continuously stir the butter with a wooden spoon waiting for it to brown. Let the butter reach a dark golden brown color, then remove from heat, pour into a bowl and let cool.

In a large bowl, whisk together the eggs, brown sugar, corn syrup, honey, vanilla and cinnamon. Add melted browned butter and whisk until combined. Stir in chopped pecans until well incorporated, then pour into the pre-baked pie shell. In a circular pattern, gently line the top of the pie with pecan halves around the perimeter of the pie working your way inward toward the center.

Bake for 10 minutes, then reduce oven to 350 degrees and continue baking for 25-30 minutes. Check on the pie periodically, and cover the top with aluminum foil if the pecans on the top appear to be browning too quickly. Cool the pie on a wire cooling rack until the pie reaches room temperature. Serve with a scoop of ice cream or whipped cream.