

BROWNED BUTTER PECAN PIE



DIRECTIONS:

Preheat oven to 400°

MAKE FILLING

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 also work well.) Pre-bake the crust for 20 minutes, then remove foil and weights and cool on a 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 egg, brown sugar, corn syrup, honey, vanilla and cinnamon. Add 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 up the top of the pie with pecan halves around the perimeter of the pie working your way inward toward the center.

BAKE

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

INGREDIENTS:

PREMADE PIE PASTRY FOR A SINGLE CRUST

FOR FILLING:

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
FOR TOPPING