BEST PECAN PIE EVER

I received the Better Homes and Garden Cookbook as a wedding gift decades ago and that's where I first found my recipe for Pecan Pie. I have tweaked and refined it over the years, and I believe this is the best pecan pie—not too sweet, plenty of nuts and crust that melts in your mouth!

Pie filling:

3 eggs

1 cup corn syrup

2/3 cup sugar

½ cup butter, melted

1 tsp. vanilla

1-2 Cups pecan halves

My note: I have used both light and dark corn syrup. When I use the dark, I use white sugar, and when I use the light corn syrup, I use brown sugar. They are both great. Also, I put as many nuts in as I can fit and I don't chop them up!

Beat eggs lightly with a whisk or fork. Stir in everything but the nuts and mix. Once well-mixed, add 1 ½ cup of nuts.

Place a 9-inch pie crust in a 350-degree oven. Pour your filling into it. Add as many more nuts as you can.

Cover pie loosely with foil. Bake for 25 minutes.

Remove foil and bake 20-25 minutes or until inserted knife comes out clean

Cool pie completely before cutting.

Crust (double-recipe):

2 ½ cups all-purpose or pastry flour

½ tsp. salt

½ cup butter (in small pieces and very cold)

½ Crisco shortening (in small pieces and very cold)

Ice water

My notes: I put the shortening and butter in the freezer for up to an hour. Then I grate the butter on a large grater and cut the shortening into small pieces

Water—Before mixing, I measure out about a cup of water and add a few pieces of ice

1. Mix the flour and salt
2. Add cold butter and shortening
3. Cut them into the flour until it forms small pea-sized or smaller crumbs
4. Add 3 Tablespoons of ice water. Continue adding by tablespoon until the dough looks like it is coming together.
5. Using your hands, gently mold the dough into a large ball.
6. Place the ball between plastic wrap and press lightly into a disc.
7. Chill in refrigerator from a couple of hours to overnight.
8. Cut dough in half, roll out on lightly floured board
9. Fit into pie plate and crimp edges
10. Refrigerate or freeze until ready to use

My notes: I use a food processor to cut in the shortening and butter, but I take it slow with short bursts, so it doesn't get over-processed. Do not handle the dough any more than necessary. Some people add sugar to the crust dough, but with the sweetness of the pie, it isn't needed here.