THE J.M. SMUCKER Co

Caramel Pecan Pie

There's something so comforting about a slice of homemade pie … and this caramel pecan pie recipe is a feel-good favorite. You can either make the whole thing from scratch (including the crust) OR use a store-bought crust. Either way, we already want seconds.

Prep Time	Cook Time	Serves	Difficulty
10 mins	45 mins	10	Easy

Ingredients

- 1 cup

  Drizzle Caramel Flavored Syrup

- 3 large eggs
- 2/3 cup sugar
- 1/4 cup butter, melted
- 1 1/2 cups pecan halves
- 1 frozen pie crust, thawed
- OR
- homemade pie crust (ingredients: 1 1/3 cup all-purpose flour, 1/2 teaspoon salt, 1/2 cup cold butter or all-vegetable shortening, 4-8 tablespoons ice-cold water)

Directions

Step 2: Prep oven.

HEAT oven to 350°F.

Step 3: Mix filling.

WHISK eggs in a medium bowl. Whisk in sugar until dissolved. Stir in caramel and butter until blended. Stir in pecans.

Step 4: Bake & cool.

POUR filling into pie crust and bake 45 minutes or until knife inserted in center comes out clean. Cool completely on a wire rack, and then serve up some classic comfort.

Step 6: Mix dough.

STIR flour and salt in a large bowl until blended. Cut in butter or shortening using pastry blender or fork until butter/shortening pieces are the size of peas. Gradually stir in water with a fork 1 tablespoon at a time, just until the dough holds together.

Step 7: Shape & chill.

FORM dough into a ball. Flatten into a 1/2-inch-thick disk. Wrap in plastic wrap. Chill 30 minutes or up to 2 days.

Step 8: Line pan with dough.

On a floured surface, ROLL dough into a 12-inch circle. Place in 9-inch pie plate. Optionally, flute edges by pinching with your fingers and thumb. Chill until ready to use.

Images

