

Dessert

Old-Fashioned Pecan Pie

Emma Christensen - Special to Tribune Media Services

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A slice of pecan pie pairs brilliantly with a scoop of vanilla ice cream and a drizzle of chocolate sauce.

1 9-inch unbaked pie crust
1 cup (13 oz) cane sugar syrup
1 cup (7.75 oz) granulated sugar
3 large eggs, lightly whisked
1/4 teaspoon salt
2 tablespoons unsalted butter, melted
1 teaspoon vanilla extract
2 cups (8 oz) halved pecans

Preheat the oven to 350 degrees.

Place an oven rack in the middle of the oven.

Roll out the piecrust. Transfer it to a 9-inch pie pan. Cover loosely with plastic wrap or a clean kitchen towel, and freeze for 15 minutes while you prepare the filling.

Microwave the cane sugar syrup in 30 second bursts on high (about 60 to 90 seconds total), or set in a saucepan of simmering water, until the syrup is pourable.

Combine the syrup, sugar, eggs, salt, melted butter and vanilla extract in a large mixing bowl. Stir gently until the mixture is smooth and all the ingredients are evenly combined. Stir in the pecans.

Remove the piecrust from the freezer, and pour the filling into the shell. Use a spoon to make sure the pecans are distributed evenly.

Place the pie on a baking sheet to catch any drips and bake for 50 to 55 minutes. The pie is done when it reaches an internal temperature of about 200 degrees, and when the top crust turns deep golden-brown and feels firm when gently tapped.

Allow to cool completely and keep loosely covered with plastic in the refrigerator. The pie will keep for one week.

Yield: 1 9-inch pie

Per Serving (excluding unknown items): 1212 Calories; 38g Fat (27.8% calories from fat); 19g Protein; 202g Carbohydrate; 0g Dietary Fiber; 698mg Cholesterol; 748mg Sodium. Exchanges: 2 1/2 Lean Meat; 6 Fat; 13 1/2 Other Carbohydrates.