

Deep Dish Pecan Pie



Makes:

10 servings

Utensil:

Saladmaster Food Processor
1 Qt./9 L Sauce Pan with Cover
11" Large Skillet with Cover
3.5 Qt. Double Walled Bowl

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Recipe:

Contributed By:

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Recipe Description:

Stove-top pecan pie is a possibility with Saladmaster! You can never go wrong with pecan pie, it's a hit at every holiday dinner. To ensure the best taste, make sure to find pecans that are from the current season's crop. Make your own pie crust or purchase the premade refrigerated kind and combine two crusts to make this delicious dessert!

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2 pre-made pie crusts
1 ½ sticks unsalted butter
2 cups
packed light brown sugar
1 ½ cup
simple syrup

1 tbsp
vanilla extract
1 tsp
salt
6 eggs, large
4 cups
pecan halves (1 lb)

Directions:

1. Roll out dough on a lightly floured surface with a rolling pin into a 12-inch round. Trim edge, fold and lightly press against rim of the skillet then crimp along the sides. Prick bottom and sides all over with a fork. Set aside or refrigerate if making ahead.
2. In the sauce pan, place the butter and cover to melt. Once butter has melted add the brown sugar, vanilla and salt and whisk until it has dissolved. Set aside to cool.
3. In a bowl, add eggs and slowly whisk in the brown sugar mixture to avoid the eggs from curdling.
4. Add pecans into an even layer in the pie crust. Slowly pour the mixture over the pecans. Place cover on skillet and turn heat to medium. When Vapo-Valve™ begins to click steadily, turn heat to low and cook for 45 minutes. Turn heat off and let rest for 45 minutes - 1 hour to allow the pie to set.

Nutritional Information per

▼ Serving

Calories: 236
Total Fat: 8g
Saturated Fat: 6g
Cholesterol: 52mg
Sodium: 320mg
Total 36g
Carbs:
Dietary Fiber: 2g
Sugar: 25g
Protein: 5g