

Classic Pecan Pie

Ingredients

1 9-inch pie crust (store-bought or homemade)
½ cup granulated sugar
1 cup brown sugar
1 cup light corn syrup
½ cup butter (1 stick)
1½ tsp cinnamon
4 large eggs, beaten
1 Tbsp vanilla extract
¼ tsp salt
1½ cup pecans, coarsely chopped

Method

Set the EGG for indirect cooking with the convEGGtor at 325°F/163°C.

Line a deep-dish pie plate with the pie crust, set aside.

Combine sugar, brown sugar, corn syrup, butter and cinnamon in a saucepan. Stirring constantly, cook over medium heat until butter melts and sugar completely dissolves. Remove from heat and cool.

In a large bowl, combine the beaten eggs, vanilla and salt. Mix thoroughly. Very slowly, pour the cooled sugar mixture into egg mixture, whisking constantly so that any heat from the sugar mixture doesn't cook the egg mixture. Add the pecans, stir until all pieces are coated and the mix is uniform. Pour the mixture into the pie shell.

Place the pie on the EGG and bake for 45-50 minutes or until the crust is golden brown (after 30 minutes, tent the pie loosely with aluminum foil if the crust and pecans are getting too browned. Remove from the EGG and let the pie cool for at least 15 minutes. Serve with vanilla ice cream and enjoy!

