

Pecan Pie

Makes 1 (9-inch) pie

Got bourbon, but not rum? No problem. Bourbon substituted for the dark rum is equally delicious. This pecan pie can be made up to 2 days in advance so scratch it off your list early.

For the pie crust:

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon granulated sugar
1 sticks (8 tablespoons) cold unsalted butter, cut into small cubes
5 tablespoons ice cold water

For the filling:

3 large eggs, lightly beaten
1 cup packed dark brown sugar
1/2 cup Lyle's Golden Syrup
1 teaspoon vanilla extract
3 tablespoons melted unsalted butter
2 tablespoons dark rum
pinch of salt
2 cups pecan halves

Egg wash (one large egg beaten with a little whole milk)

Special equipment: food processor, rolling pin, pastry brush, 9-inch pie plate

For the pie crust:

Add the flour, salt and sugar to a large food processor and process until combined. Add the butter to the dry ingredients and pulse in 2-second increments until the butter is in pea-size pieces.

Sprinkle the water over the dough and continue pulsing the mixture until it comes together to form a large ball. Do not over process, as the dough will get tough. Remove the dough from the food processor. Press the dough into a disc and wrap with plastic wrap. Refrigerate the dough for at least fifteen minutes and up to one day.

Preheat the oven to 400 degrees. On a well-floured surface, roll the dough out to a large, 1/4-inch thick round (about 14 inches). To prevent the dough from sticking to the counter, brush the dough with flour using a pastry brush as you roll it out and flip it over using the rolling pin to support it after every couple of rolls.

Draping the dough over your rolling pin, transfer it from the counter to the 9-inch pie plate. Trim around the edges as needed and patch up any holes. Use the tines of a fork to gently prick the bottom of the crust to prevent air bubbles during baking and place in the freezer for at least 15 minutes.

This recipe came from Minced blog at www.mincedblog.com

Remove the pie plate from the freezer and brush the entire crust with the egg wash. Pre-bake the crust for 15 minutes. Remove from the oven and let the crust cool slightly. Gently press down the bottom of the crust if it has puffed during cooking.

Reduce the oven temperature to 350 degrees.

For the filling:

Whisk together the eggs, dark brown sugar, and Lyle's golden syrup until the sugar has dissolved. Stir in the vanilla extract, melted butter, dark rum and salt. Add the pecans and stir to combine. Pour the filling into the pre-baked crust. Return the pie to the oven and cook for about 45 minutes or until the center is just set.

Remove from the oven and let cool for at least 30 minutes before serving.