THE J.M. SMUCKER Co

Creamy Deep Dish Pecan Pie

Prep Time	Cook Time	Serves	Difficulty
25 mins	55 mins	10	N/A

Ingredients

- **Pastry:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) vegetable shortening, chilled
- 4-8 tbsp (60-120 mL) ice water
- **Filling:**
- 3 eggs, beaten
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour
- 1 cup (250 mL) dark corn syrup
- 1 tsp (5 mL) vanilla
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce, or original
- 2 cups (500 mL) pecans
- **Chocolate Drizzle:**
- 1 cup (250 mL) semi-sweet chocolate chips
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, any type

Directions

Step 1:

Preheat oven to 425°F (220°C).

Step 3:

Combine flour and salt in large bowl. Cut in shortening with pastry blender or two knives or forks until mixture resembles coarse meal. Sprinkle with half the amount of water, stir with a fork and continue adding water until mixture holds together. Turn out onto well-floured board. Roll dough into 10 1/2” circle. Fit pastry into 9” cake pan. Flute edges and trim if necessary. Cover with plastic wrap and refrigerate while preparing filling.

Step 5:

Combine first 5 ingredients in medium bowl. Stir in pecans. Pour into prepared pie shell. Place on baking sheet. Bake in preheated oven 10 minutes, reduce oven temperature to 350°F (175°C) and continue baking another 40 -45 minutes or until set in the middle. Cool on wire rack. Serve at room temperature.

Step 7:

Combine ingredients in microwave proof bowl. Microwave on high. Let sit 1 minute, then stir to melt chocolate. Drizzle over cooled pie. Serve.

Images

