



THE J.M. SMUCKER Co

Classic Pecan Pie

Prep Time Cook Time Serves Difficulty

20 mins 55 mins 8 N/A

Ingredients

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

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- 3/4 tsp (4 mL) salt
- 1 cup (250 mL) all vegetable shortening
- 1 egg
- 2 tbsp (30 mL) cold water
- 1 tbsp (15 mL) white vinegar
- **Filling:**
- 1 cup (250 mL) corn syrup
- 1 cup (250 mL) packed brown sugar
- 3 eggs, lightly beaten
- 1/4 cup (50 mL) butter, melted
- 1 tsp (5 mL) vanilla extract
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) pecan halves

Directions

Step 1:

Preheat oven to 350°F (180°).

Step 3:

Combine flour and salt in large mixing bowl. Cut room temperature shortening into flour with pastry blender or 2 knives until mixture is uniform and shortening resembles large peas. Beat egg, water and vinegar together. Pour all liquid evenly over flour mixture. Stir with fork until all of the mixture is moistened. Divide dough in half and shape each into a ball. Flatten each into a circle about 4" (10 cm). Wrap and chill 15 minutes for easier rolling. If not using the second ball of dough, wrap well in plastic wrap and place in freezer bag and freeze for up to 1 month.

Step 5:

Combine corn syrup, sugar, eggs, butter, vanilla and salt in a large bowl. Mix well. Stir in pecans. Pour into prepared unbaked pie crust.

Step 6:

Bake in preheated oven for 50 to 55 minutes or until set. Cover edges of crust with foil, if needed, to prevent overbrowning. Cool completely on wire cooling rack.

Images

