

Condensed Milk Pecan Pie - A Creamy Twist on a Southern Classic

If you love traditional pecan pie but crave an even richer, silkier texture, this



OVEN
350°F

TIME
55 min

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INGREDIENTS

- 1 unbaked 9-inch pie crust (store-bought or homemade)
- 1 (14 oz) can sweetened condensed milk
- 3 large eggs
- ... cup unsalted butter, melted
- 1 tsp vanilla extract
- ... tsp salt
- 1 cup dark corn syrup
- 1% cups pecan halves
- % cup chopped pecans
- 1 tbsp all-purpose flour
- % tsp ground cinnamon (optional but delicious)
- Whipped cream, for serving (optional)

DIRECTIONS

1. Preheat the Oven: Set your oven to 350°F (175°C) and position a rack in the center.
2. Mix the Filling: In a large mixing bowl, whisk together:
3. Sweetened condensed milk
4. Eggs
5. Melted butter
6. Vanilla
7. Salt
8. Stir in the corn syrup and flour until smooth.
9. Add Pecans: Fold in the chopped pecans and cinnamon (if using). This creates the delicious nutty base of your pie.
10. Assemble the Pie: Pour the mixture into the unbaked pie crust. Arrange the pecan halves decoratively on top-this gives the pie that classic finish.
11. Bake: Place the pie on a baking sheet (to catch drips) and bake for 50-55 minutes, or until the center is just set but still slightly jiggly. Tip: Tent the pie loosely with foil if the top is browning too quickly.
12. Cool & Chill: Let the pie cool completely on a wire rack-about 2 hours. Refrigerate for at least 1 hour before slicing for cleaner cuts.

SWAPS & NOTES

Crust tip : A buttery homemade pie crust adds extra flavor, but store-bought works great in a pinch.

Corn syrup swap : You can use light corn syrup, but dark gives

a deeper flavor.

Flavor boost : Cinnamon and a dash of nutmeg bring a cozy warmth that's perfect for fall.

Add bourbon : A tablespoon of bourbon adds a subtle smoky

richness. ??? Step-by-Step Instructions 1.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/condensed-milk-pecan-pie-a-creamy-twist-on-a-southern-classic/>