

## Old-Fashioned Pecan Pie with Buttery Crust and Rich Filling

When it comes to holiday desserts,



**OVEN**  
**350°F**

**TIME**  
**70 min**

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### INGREDIENTS

- 1 unbaked 9-inch pie crust
- 1 cup corn syrup
- 1 cup granulated sugar
- 3 large eggs
- ... cup unsalted butter, melted
- 1 cup pecans

### DIRECTIONS

- ? Step 1: Preheat the Oven: Preheat your oven to 350°F (175°C).
- ? Step 2: Mix the Filling: In a mixing bowl, combine corn syrup, granulated sugar, eggs, and melted butter. Stir until smooth and completely mixed.
- ? Step 3: Add the Pecans: Gently fold in the pecans so they're evenly distributed in the filling.
- ? Step 4: Fill the Pie: Pour the filling into the unbaked pie crust, spreading the pecans evenly over the surface.
- ? Step 5: Bake: Bake the pie for 60-70 minutes, or until the filling is set in the center and the top is a beautiful golden brown.
- ? Step 6: Cool & Serve: Let the pie cool completely before slicing. This helps the filling firm up for clean, perfect slices.

### SWAPS & NOTES

& Swaps Crust : Use a homemade pie crust or store-bought.  
If using frozen, make sure it's fully thawed.

Corn syrup : Light corn syrup is traditional, but dark works if you prefer a deeper molasses flavor.

Add vanilla : A splash of vanilla extract (¼ tsp) enhances the flavor.

### TIPS FOR SUCCESS

If the crust edges brown too quickly, loosely tent them with foil halfway through baking.  
Lightly toast the pecans before folding them into the filling.

Don't overbake-the center should still have a slight jiggle but will firm up as it cools.

Pecan pie is even better after it's had time to settle.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/old-fashioned-pecan-pie-with-buttery-crust-and-rich-filling/>