

Classic Southern Pecan Pie: A Holiday Dessert Staple

Here's what you'll need to create your unforgettable Southern Pecan Pie:



OVEN
350°F

TIME
60 min

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INGREDIENTS

- 1 cup organic corn syrup (light or dark, depending on preferred depth of flavor)
- 4 large eggs
- 1 cup granulated sugar
- 2 ½ Tablespoons unsalted butter, melted
- 1 ½ teaspoons natural vanilla flavoring
- 2 cups pecans (1 ½ cups chopped and ½ cup halves)
- 1 9-inch deep dish pie crust (store-bought or homemade)

DIRECTIONS

1. Follow these steps to bake your perfect : Southern Pecan Pie:
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare : Filling: In a medium bowl, combine the organic corn syrup, granulated sugar, melted unsalted butter, and natural vanilla flavoring. Mix these ingredients thoroughly using either a wooden spoon or an electric mixer on low speed until everything is well combined and the sugar has dissolved.
4. Add : Eggs: Add the eggs one at a time to the mixture, incorporating each egg fully before adding the next. Continue mixing until the egg is completely blended into the syrup mixture.
5. Fold in : Pecans: Stir in the 1 ½ cups of chopped pecans into the filling mixture until they are evenly distributed.
6. Pour into : Crust: Pour the pecan pie filling into your prepared 9-inch deep dish pie crust. Arrange the ½ cup of pecan halves on top of the filling in a decorative pattern, if desired.
7. Bake: Carefully place the pie on the center rack of your preheated oven. Bake for 60 minutes.
8. Check for : Doneness: After 60 minutes, check for doneness by gently inserting a fork or a knife into the middle of the pie. If it comes out clean, the pie is done. If the center still appears runny or jiggles excessively, continue to cook for 5-minute increments, checking after each 5 minutes, until it is set. The center should be set but may have a slight wobble.
9. Cool: Remove the pie from the oven and let it cool on a wire rack for at least 15 minutes before slicing and

serving. Cooling allows the filling to fully set.

SWAPS & NOTES

Corn Syrup: Organic corn syrup is specified, but regular light or dark corn syrup will work just as well.

Light corn syrup will give a slightly brighter, clearer filling, while dark corn syrup will yield a richer, deeper molasses-like flavor and darker color.

Do not substitute with maple syrup or honey, as they will alter the texture and sweetness.

Pecans: Using a mix of chopped and halved pecans provides both texture throughout the filling and a beautiful presentation on top.

TIPS FOR SUCCESS

Room Temperature Eggs: Using room temperature eggs helps them incorporate more smoothly into the filling, leading to a more uniform texture.

Don't Overbake: While you want the pie to be set, overbaking can lead to a dry, crumbly filling.

A slight wobble in the very center is okay; it will continue to set as it cools.

Protect the Crust: If your pie crust edges start to brown too quickly during baking, you can loosely cover them with aluminum foil or a pie crust shield to prevent burning.

