

Pecan Cream Cheese Pie Recipe: Rich, Creamy, and Perfect for the Holidays

1 (8-ounce) package cream cheese, room temperature



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 9-inch pie crust
- 1 (8-ounce) package cream cheese, room temperature
- 3 eggs, divided
- 3/4 cup granulated sugar, divided
- 4 teaspoons vanilla extract, divided
- 1/2 cup light corn syrup
- 3 tablespoons butter, melted
- 1/4 teaspoon salt
- 2 cups toasted pecan pieces

DIRECTIONS

1. Preheat your oven to 350°F.
2. Fit the pie crust into a 9-inch deep-dish pie plate. Crimp the edges if desired.
3. In a large bowl, beat the cream cheese, 1 egg, 1/4 cup sugar, and 2 teaspoons vanilla extract until smooth and creamy.
4. Pour the cream cheese mixture into the prepared pie crust and spread it into an even layer. Bake for 15 minutes.
5. While that layer bakes, whisk together the remaining 2 eggs and 1/2 cup sugar in a separate bowl until well combined.
6. Add the corn syrup, melted butter, remaining 2 teaspoons vanilla extract, and salt. Whisk until the mixture is smooth.
7. Remove the pie from the oven and sprinkle the toasted pecan pieces evenly over the baked cream cheese layer.
8. Slowly pour the pecan filling mixture over the pecans, distributing it evenly.
9. Return the pie to the oven and bake for 35 to 40 minutes, or until the center is set.
10. Cool the pie completely, then refrigerate before slicing and serving.

SWAPS & NOTES

A store-bought pie crust works perfectly here, but you can absolutely use homemade if you prefer.

Just make sure it fits a deep-dish 9-inch pie plate so you

have enough room for both layers.

Room temperature cream cheese is important for a smooth filling.
If it is too cold, it can stay lumpy when beaten with the egg,
sugar, and vanilla.

TIPS FOR SUCCESS

Do not skip the initial bake on the cream cheese layer.

That quick bake helps it firm up so the pecan topping can sit neatly on top instead of blending into it.

When checking for doneness, the center should look mostly set with only a slight jiggle.

The pie will continue to firm up as it cools.

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

Original recipe: <https://chefmaniac.com/pecan-cream-cheese-pie-recipe-rich-creamy-and-perfect-for-the-holidays/>