

## Deep Fried Pecan Pies Recipe: Crispy, Sweet, and Irresistible

1 cup firmly packed light brown sugar



**OVEN**  
**350°F**

**TIME**  
**6 min**

**METHOD**  
**Air fryer**

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**Recipe Card**

### INGREDIENTS

- 1 cup firmly packed light brown sugar
- 1/2 cup light corn syrup
- 2 large eggs
- 5 tablespoons butter
- 1/4 teaspoon salt
- 2 cups chopped pecans
- 1 teaspoon vanilla extract
- 2 (14.1-ounce) packages Pillsbury refrigerated pie crusts
- Vegetable oil, for frying
- Powdered sugar, for dusting

### DIRECTIONS

1. In a medium saucepan, combine the brown sugar, corn syrup, eggs, butter, and salt.
2. Bring the mixture to a boil over medium heat, then reduce to a simmer.
3. Stir in the chopped pecans and simmer for about 6 minutes, stirring often.
4. Remove the saucepan from the heat and stir in the vanilla extract. Let the filling cool slightly.
5. Allow the pie crusts to come to room temperature. Unroll one crust at a time on a lightly floured surface.
6. Cut out circles using a 4-inch round cutter. Re-roll the dough scraps as needed until you have about 24 circles total.
7. Place a heaping tablespoon of pecan filling in the center of each dough circle.
8. Lightly moisten the edges with water, fold the dough over the filling, and crimp the edges with a fork to seal.
9. Heat about 1 inch of vegetable oil in a large Dutch oven to 350°F.
10. Fry the pies in batches for 1 to 2 minutes per side, or until golden brown.
11. Transfer the pies to paper towels to drain.
12. Dust lightly with powdered sugar and serve warm.

### SWAPS & NOTES

Light brown sugar gives the filling a deep, caramel-like

sweetness.

Dark brown sugar can be used if you want an even richer molasses note.

Chopped pecans work best because they fit neatly inside the dough

circles and make sealing easier.

If your pecan pieces are large, give them a quick rough chop before adding them to the filling.

### TIPS FOR SUCCESS

It is tempting to add extra filling, but too much can make them hard to seal and more likely to leak while frying.

Keep a close eye on your oil temperature.

If the oil is too cool, the pies may absorb too much oil and become greasy.

If it is too hot, the crust can brown before the inside is fully heated through.

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

Original recipe: <https://chefmaniac.com/deep-fried-pecan-pies-recipe-crispy-sweet-and-irresistible/>