

Pecan Pumpkin Pie

Serves 8 to 10

Ingredients

For Pumpkin Filling

Solid-Pack Canned Pumpkin	6 ounces
Light Brown Sugar, packed	2 tablespoons
Egg, large, slightly beaten	1 each
Sour Cream	2 tablespoons
Ground Cinnamon	1/8 teaspoon
Grated Nutmeg, fresh	1/8 teaspoon

For Pecan Layer

Light Corn Syrup	6 ounces
Light Brown Sugar, packed	4 ounces
Eggs, large, slightly beaten	3 each
Unsalted Butter, melted and cooled	3 tablespoons
Vanilla Extract	2 teaspoons
Lemon Zest	¼ teaspoon
Lemon Juice, fresh	1 ½ teaspoons
Salt	¼ teaspoon
Pecans, Chopped if desired	5 ½ ounces

Method of Preparation

Gather all ingredients and equipment

MAKE THE PIE SHELL:

- ✦ Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 13-inch round
- ✦ Fit it into a 9-inch pie plate
- ✦ Trim edge, leaving a ½-inch overhang
- ✦ Then fold overhang under and crimp edge decoratively
- ✦ Refrigerate shell for 30 minutes
- ✦ Put a rack in middle of the oven and pre-heat oven to 375 degrees
- ✦ Lightly prick shell in several places with fork
- ✦ Line shell with foil and fill with pie weights, raw rice or dried beans
- ✦ Bake for 20 minutes
- ✦ Carefully remove foil and weights and bake shell until pale golden, 6 to 10 minutes more
- ✦ Cool on a rack (leave oven on)

MAKE THE PUMPKIN LAYER

- ✦ Whisk together all ingredients in a bowl until smooth

MAKE THE PECAN LAYER

- ✦ Stir together corn syrup, brown sugar, eggs, butter, vanilla, zest, lemon juice, and salt in a bowl until well combined
- ✦ Stir in pecans

ASSEMBLE AND BAKE THE PIE

- ✦ Spread pumpkin filling evenly in pie shell
- ✦ Carefully spoon pecan mixture over it
- ✦ Bake until crust is golden and filling is puffed, about 35 minutes (center should still be wobbly)
- ✦ Cool completely on rack