

Hi y'all. This is the recipe for the Pecan Pie in [Death Takes A Break](#). I've made some notes about it. Hope you like it!

In case you're not buying a done-for-ya piecrust, here's one you can use, and it gives you enough for a couple of pies with tops or enough dough for making individual pies.

Flaky Pie Crust Recipe (Makes 4 Single Crusts)

Ingredients:

- 4 cups of sifted flour
- 1 tablespoon sugar (optional if using for savory pies)
- 1 ½ teaspoon salt (sea salt or Himalayan salt has a better flavor, but regular salt works too)
- 1 ¾ cup COLD vegetable shortening

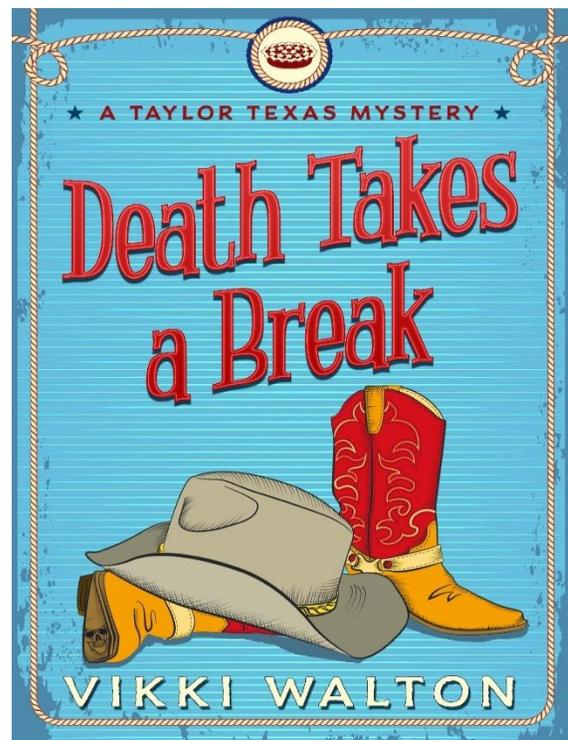
Mix the flour, salt and sugar (if using) together until incorporated. Then cut in shortening with a pastry cutter or fork and knife if you don't have a cutter. Can you use a food processor? Sure. Work the dough as little as possible, so it doesn't get tough. Plus, Pop doesn't own one.

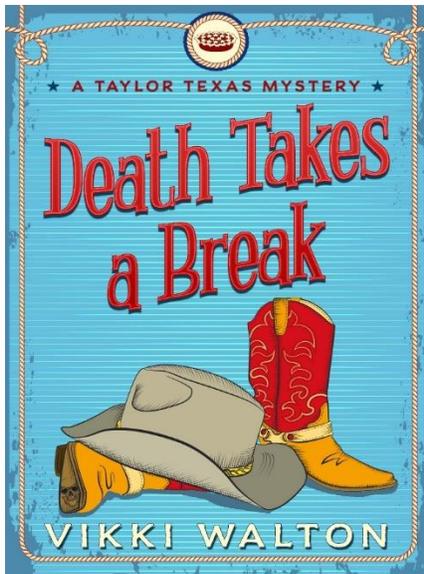
Once you've gotten the mixture where the shortening is pea-sized or smaller, then add the following:

- ½ cup COLD water (put ice cubes in water and then remove after getting water cold.)
- 1 farm-fresh cage-free egg (beaten)
- 1 tablespoon apple-cider vinegar (this helps make a flakier crust)

Mix all together and then gently incorporate into the flour and shortening mixture. Using a spatula, fold the ingredients until you can pick it up with your hand and it holds together. But remember, your hands are warm so don't handle the dough too much.

Turn out onto a floured surface. If you've got a marble slab, even better. Divide into four portions, wrap in a beeswax cloth or in waxed paper. Just make sure your dough doesn't dry out! You can also freeze this dough in a freezer bag. Or you can let it chill in your fridge for at least an hour before rolling out. Christie loves using her mom's old pie chart mat. While Christie's mom never had a silicone mat, a pie chart mat works great where you can easily flour the surface and then roll out the pie to the right size. Also, if you don't have a metal pie roller which stays cool while working the dough, then stick your wooden one in the fridge while the dough is cooling. After your roll it out, you can put it in your favorite pie dish for baking.





Pop's Pecan Pie Recipe

Heat oven to 350 degrees (176.6 C)

Ingredients

- 1 cup sugar
- ½ cup dark Karo syrup
- ½ cup light Karo syrup
- 1 teaspoon vanilla extract
- 4 tablespoons butter
- 1/8 teaspoon (pinch) salt
- 3 farm-fresh cage-free eggs (slightly beaten)
- 1 heaping cup chopped pecans (cut full pecans crosswise)
- Optional: Dark chocolate, melted

Mix sugar, syrup, salt, vanilla and butter. Add slightly beaten eggs and fold.

Christie's Pecan Pie Version. Optional: Brush crust with melted dark chocolate before filling.

Pour pecans into an unbaked pie shell and pour the filling over it. Cut pecans make the pie easier to cut and you get pecans in every bite. The cut halves will surface at the top of the pie. Set on middle rack in oven. Bake at 350 degrees for 10 to 15 minutes (check your oven temp) then reduce heat to 325 degrees for 40 to 45 minutes.

Test to see if the pie is done by lightly "shaking" the pie pan. The middle should have some jiggle to it but have a solid consistency, not watery. Conversely, insert a knife in the middle. It should come out clean. Put the pie on a cookie stand so that the bottom has circulation under it. According to safety standards, pecan pie should be placed (and kept) in the refrigerator within two hours. That is if there's any left!

Sometimes, you either want to substitute an item or you've run out and can't get to the store. These can help!

Substitutions:

For Light Karo: 1 cup light corn syrup with 1 1/4 cups granulated sugar dissolved in 1/4 cup hot water

For Dark Karo: 3/4 cup light corn syrup plus 1/4 molasses

For Vanilla Extract: Brandy or Whisky

For Butter: Margarine or vegan-alternative

For Egg alternative: 1 tablespoon ground flaxseed to 1 tbsp water equals one egg.