

Perfect Pecan Pie

With a crisp, nutty top, a rich, slightly gooey center, and a buttery homemade crust, this is the BEST Pecan Pie recipe you'll find! My recipe takes just 15 minutes to prep with just 8 ingredients.

Prep Time 15 minutes
Cook Time 45 minutes
Resting time 2 hours
Total Time 3 hours

Ingredients

- 1 9 ½" [homemade pie crust](#) (click link for recipe)
- 2 ¼ cups (230 g) pecan halves or coarsely chopped pecans
- 3 large eggs room temperature preferred
- ⅓ cup (158 ml) dark corn syrup
- 1 cup (200 g) light brown sugar tightly packed
- 1 ½ teaspoons [pure vanilla extract](#)
- ¼ teaspoon salt
- ¼ cup (57 g) [unsalted butter](#) melted and cooled until no longer warm to the touch (**please note that the video states to use 1 cup of butter. This is incorrect, you should only use ¼ cup/57g of butter**).

Instructions

Prepare homemade pie crust according to recipe instructions. As per instructions, prepare, chill, roll out, and arrange into a 9 ½" pie plate (do not bake). Return to refrigerator to chill while you prepare pecan pie filling.

1 9 ½" homemade pie crust

Preheat oven to 350F (175C)

Once oven is preheated, line a cookie sheet with parchment paper and scatter pecan halves evenly over the surface. Transfer to 350F (175C) preheated oven and toast for 3-5 minutes. Remove from oven and allow to cool while you prepare the rest of your pecan pie filling.

In a large bowl, whisk your eggs until pale yellow and foamy (about 30 seconds).

Add your corn syrup, brown sugar, and vanilla extract, and salt, and whisk until combined.

Add melted, slightly cooled butter and stir well/whisk to combine.

Add cooled pecan halves into mixture and stir until completely coated in syrup mixture.

Pour pecan mixture into your prepared pie plate and transfer to 350F (175C) oven.

Bake 40-50 minutes or until pie is set (the center should not be jiggly). Be sure to check your pie 25 minutes into baking and check periodically after that, if the crust is beginning to brown too quickly, cover your pie with foil to prevent over-browning.

Allow to cool completely (at least 2 hours) before cutting and serving.

Source: <https://sugarpunrun.com/pecan-pie-recipe/#recipe>