

2023 Baking Contest Sr. Division – Pie

Pecan Pie

Yield: 1 (9-inch) pie

Ingredients

3 eggs
1 cup corn syrup
2/3 cup sugar
1/3 cup margarine or butter, melted
1 teaspoon vanilla
1 ¼ cups pecan halves

Crust

1 ¼ cups all-purpose flour
¼ teaspoon salt
1/3 cup shortening or lard
3 to 4 tablespoons cold water

Directions

1. Preheat oven to 350°
2. In a mixing bowl beat eggs lightly with a rotary beater or fork till combined.
3. Stir in corn syrup, sugar, margarine or butter, and vanilla.
4. Stir well. Stir in pecan halves.
5. Place a pastry-lined 9-inch pie plate on the oven rack.
6. Pour the filling into the pastry-lined pie plate. Cover the edge of the pie with foil. Bake for 25 minutes.
7. Remove foil; bake for 20 to 25 minutes more or till a knife inserted near the center comes out clean. Cool pie on a wire rack. Cover and chill to store.

Crust

1. In a mixing bowl, stir together flour and salt. Cut in shortening or lard till pieces are the size of small peas.
2. Sprinkle 1 tablespoon of the water over part of the mixture; gently toss with a fork. Push to the side of the bowl. Repeat till all is moistened. Form dough into a ball.
3. On a lightly floured surface, flatten the dough with your hands. Roll dough from center to edges, forming a circle about 12 inches in diameter.
4. Wrap the pastry around a rolling pin. Unroll onto a 9-inch pie plate. Ease pastry into pie plate, being careful not to stretch pastry.
5. Trim to ½ inch beyond the edge of the pie plate; fold under extra pastry. Make a fluted, rope-shaped, or scalloped edge. *Do not prick the pastry.* Bake as directed above.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.