



## Maple Caramel Pecan Pie

with Homemade Pastry



5h



2 Servings

Our pecan pie is the American classic but with a twist. Toasted pecans bring delightful crunch to the buttery filling that we sweeten with brown sugar, caramel, and maple syrup. Chinese five spice powder adds Autumnal flavors, while an optional splash of bourbon creates complexity. Our from-scratch traditional pie crust is buttery and flaky and perfect for this all-time favorite. (Serves 8—nutrition reflects 1 slice)

## What we send

- 5 oz all-purpose flour <sup>5</sup>
- 6 (1 oz) pecans <sup>4</sup>
- 4 oz caramel bits <sup>2,3</sup>
- 5 oz dark brown sugar
- 1 oz maple syrup
- ¼ oz Chinese five spice

## What you need

- granulated sugar
- kosher salt
- 18 Tbsp unsalted butter <sup>2</sup>
- 4 large eggs <sup>1</sup>
- bourbon (optional)
- vanilla extract

## Tools

- rolling pin
- 9-inch pie dish
- rimmed baking sheet
- small saucepan

## Cooking tip

If you don't have pie weights, dried beans, rice, or even granulated sugar make great substitutes.

## Allergens

Egg (1), Milk (2), Soy (3), Tree Nuts (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 630kcal, Fat 46g, Carbs 51g, Protein 8g



### 1. Make dough

In a medium bowl, combine **flour**, **1 tablespoon granulated sugar**, and **½ teaspoon salt**. Cut **10 tablespoons cold butter** into ½-inch pieces; add to flour and toss to coat. With your fingertips, smash each cube flat. Stir in **¼ cup + 1 tablespoon cold water**, then knead dough against sides of the bowl until it comes together in a shaggy ball.



### 4. Toast nuts & brown butter

Meanwhile, spread **pecans** on a rimmed baking sheet. Bake on center rack until toasted, 8-10 minutes. Set aside ½ cup nuts; coarsely chop remaining.

In a small saucepan, melt **8 tablespoons butter** over medium-high heat. Cook, swirling saucepan and stirring constantly with a spatula, until butter is dark golden brown and has a nutty aroma, 1-3 minutes longer.



### 2. Roll dough & chill

On a well floured surface, roll **dough** into a 12-inch square. Letter fold dough into thirds, then into thirds again to create a thick block. Roll dough into a 14-inch circle; transfer to a 9-inch pie dish. Trim edges to overhang by 1¼ inches. Fold overhang over itself to form a border on rim of pie dish. Shape edges as desired. Wrap dough with plastic and refrigerate for at least 2 hours.



### 5. Mix filling

Remove saucepan from heat; whisk in **caramel bits**, **brown sugar**, and **maple syrup** until melted and smooth. Cool for 5 minutes, then whisk in **4 large eggs**, **1-2 tablespoons bourbon (optional)**, **1 tablespoon vanilla**, **1½ teaspoons five spice**, and **1 teaspoon salt**. Stir in **chopped nuts** and pour into **pie crust** (it's ok if the crust is still warm). Decorate with **remaining nuts**.



### 3. Blind bake crust

Preheat oven to 350°F with racks in the center and lower third. Line the inside of **crust** with aluminum foil, pressing so it conforms to dough. Fill to the brim with pie weights. Bake on lower rack until crust is fully set and golden around the edges, 60-75 minutes. Remove from oven; carefully remove foil and weights.



### 6. Bake & serve

Reduce oven temperature to 275°F. Bake **pie** on lower rack until edges of filling are puffed and set but center is still a little jiggly (it should register 185°F), 50-60 minutes. Cool **pie** for at least 3 hours before serving. Enjoy!