

# DINNERLY



## Maple Caramel Pecan Pie with Ready-to-Bake Pie Dough

 5h  2 Servings

Rich, gooey, and perfectly sweet, 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 ready-to-bake pie crust is buttery and flaky and perfect for this all-time favorite. (Serves 8)



## WHAT WE SEND

- 2 (8.8 oz) pie dough <sup>1</sup>
- 6 (1 oz) pecans <sup>15</sup>
- 4 oz caramel bits <sup>6,7</sup>
- 5 oz dark brown sugar
- 1 oz maple syrup
- ¼ oz Chinese five spice

## WHAT YOU NEED

- granulated sugar
- kosher salt
- 8 Tbsp unsalted butter <sup>7</sup>
- 4 large eggs <sup>3</sup>
- bourbon (optional)
- vanilla extract

## TOOLS

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

## ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 740kcal, Fat 51g, Carbs 64g, Protein 10g



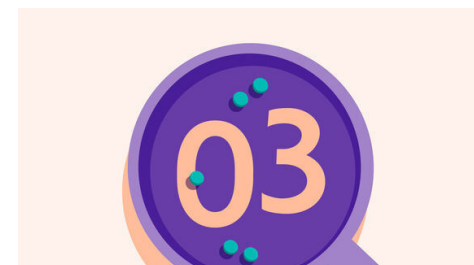
### 1. Prep & chill dough

Set out **doughs** at room temperature to soften slightly. On a **floured** work surface, stack **doughs** on top of each other. Roll into a 13-inch circle, smoothing any cracks. 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.



### 2. Blind bake crust

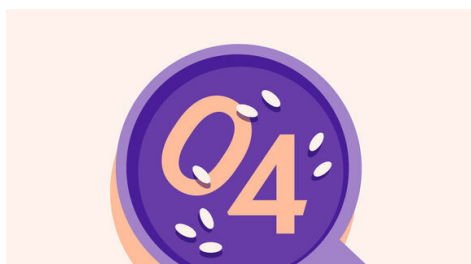
Preheat oven to 350°F with racks in the center and lower third. Remove plastic wrap, then line the inside of **crust** with aluminum foil, pressing so it conforms to dough. Fill to the brim with pie weights (see tip in Step 6!). Bake on lower rack until crust is fully set and golden around the edges, 60–75 minutes. Remove from oven; carefully remove foil and weights.



### 3. Toast nuts & brown butter

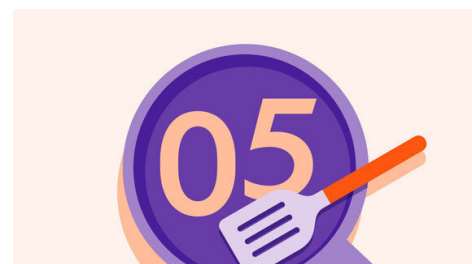
Meanwhile, spread **pecans** on a rimmed baking sheet. Bake on center rack until toasted, 8–10 minutes. Set aside ½ cup nuts; coarsely chop remaining.

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.



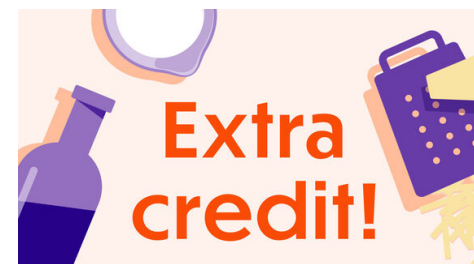
### 4. Mix filling

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**.



### 5. 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!



### 6. Worth the weight

Weighing down the crust while blind baking helps keep the crust perfectly pie-shaped. If you don't have pie weights, dried beans, rice, or even granulated sugar make great substitutes.