

Cinnamon Maple Pecan Pie



Pastry for Single Crust Pie

Ingredients:

- 1¼ cups all-purpose Flour
- ⅓ cup Butter flavored shortening or regular
- 4 - 5 tbsp of cold Water
- ¼ tsp salt

Directions:

Combine flour and salt.

Combine flour mixture and shortening till all pieces as approx. pea sized.

Sprinkle 1 tsp of cold water over dough mixture, toss with spatula.

Sprinkle remaining cold water over dough mixture 1 tsp at a time until all dough is moistened and mixed.

On lightly floured surface, use hands to flatten dough from center to edges; approx. 12" in diameter.

Transfer pastry to 9 inch pie dish (wrap around rolling pin for easy transfer) careful not to stretch or make holes

Cinnamon Maple Pecan Pie

Ingredients:

- 1 pastry for single crust Pie
- 3 slightly beaten Eggs
- 1 cup Maple Syrup
- ¾ cup light brown Sugar
- 1 cup Butter, melted
- 1 tsp Vanilla extract
- 1¼ - 2 cups Pecan halves
- 1 tsp Salt
- 2 tsp Cornstarch
- 1 tbsp cold Water
- 1 tbsp Cinnamon

Directions:

Preheat oven to 350 F.

Prepare pastry for single pie crust. Place in pie dish.

Mix together corn starch and water.

In saucepan, combine maple syrup, sugar, butter, and cornstarch water mixture.

Bring to full boil, remove from heat.

In large bowl, beat eggs till barley frothy.

Gradually combine cooked syrup mixture with eggs.

Stir in salt, vanilla and 2/3 of pecans.

Place pastry in pie dish, carefully pour mixture in pastry shell.

Top pie with remaining pecan pieces.

Cover dough edges of pie with foil to prevent burning.

Bake in preheated oven 45-50 min, or until filling is set.