

Caramel-Pecan Pie



Pie Crust

Ingredients:

1¼ cups all purpose Flour
½ tsp Salt
1 tbsp Sugar
½ cup very cold unsalted Butter, cubed
1 tbsp Apple Cider vinegar (or white vinegar)
3–4 tbsp Ice Water

Preparation:

Whisk flour, salt, and sugar in a bowl.
Cut in cold butter until you have coarse crumbs with visible butter chunks.
Mix vinegar into the ice water.
Add liquid 1 tbsp at a time, just until dough holds together.
Shape into a disk, wrap, and chill **at least 1 hour**.
Roll out dough in a 9" pie dish, trim edges and crimp appropriately to your style.
Prick bottom of crust.
Refrigerate 30 minutes to prevent shrinking.
Preheat oven to 375°.
Line crust with parchment or foil.
Bake 15–20 minutes, until edges look set.
Remove parchment or foil.
Return to oven for 5–10 minutes until bottom is lightly golden.
Cool completely before adding filling.

Filling

Ingredients:

28 Kraft Caramels
¼ cup Butter
¼ cup Water
¾ cup Sugar
2 large Eggs
½ tsp Vanilla Extract
¼ tsp Salt
1 cup coarsely chopped Pecans, toasted

Preparation:

Combine caramels, butter, and ¼ cup water in large saucepan over medium heat.
Cook, stirring constantly, 5-7 minutes or until caramels and butter are melted;
remove from heat.
Stir together in a separate bowl sugar, eggs, vanilla extract, and salt.

Once completed, stir it into the caramel mixture that is resting until thoroughly combined.

Stir in pecans and pour into the crust.

Ensure edges of pie crust are covered with foil to keep from over-browning.

Bake pie at 400° for 10 minutes.

Reduce heat to 350° and bake for 20 more minutes.

Remove foil from edges.

Remove pie and put on cooling rack to cool.