



Pecan Cream Pie

Description

Welcome to this delightful recipe article on pecan cream pie! If you're a fan of creamy, nutty, and sweet desserts, then you're in for a treat. Pecan cream pie is a classic American dessert that combines a buttery crust, a luscious creamy filling, and a generous amount of crunchy pecans on top. In this article, we will explore the step-by-step process of making a mouthwatering pecan cream pie that will leave your taste buds dancing with joy. So, let's get started and indulge in the goodness of this irresistible dessert!

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Ingredients

Ingredient	Amount / Notes
Pre-baked pie crust	1
Pecans, chopped	1 cup
Heavy cream	1 cup
Whole milk	1 cup
Granulated sugar	$\frac{3}{4}$ cup
Cornstarch	$\frac{1}{4}$ cup
Egg yolks	4 large
Unsalted butter	2 tbsp
Vanilla extract	1 tsp
Salt	$\frac{1}{4}$ tsp

Step-by-Step Instructions

1. Prepare the Pie Crust

To start, you'll need a pre-baked pie crust. You can either make your own pie crust from scratch or use a store-bought one for convenience. If you're making your own, follow your favorite pie crust recipe and bake it until golden brown. Set the crust aside to cool while you prepare the filling.

2. Toast the Pecans

Spread the chopped pecans on a baking sheet and toast them in a preheated oven at 350°F (175°C) for about 8-10 minutes until fragrant and lightly golden. Keep an eye on them to prevent burning. Once toasted, remove the pecans from the oven and set them aside to cool.

3. Prepare the Cream Filling

In a medium-sized saucepan, combine the heavy cream, whole milk, granulated sugar, cornstarch, egg yolks, and salt. Whisk the mixture until smooth and well combined. Place the saucepan over medium heat and cook the mixture, stirring constantly, until it thickens and comes to a gentle boil. This should take about 8-10 minutes.

4. Add the Butter and Vanilla

Remove the saucepan from the heat and stir in the unsalted butter and vanilla extract. Continue stirring until the butter has melted completely and the mixture is smooth and creamy.

5. Assemble the Pie

Now it's time to bring all the components together. Start by spreading the toasted pecans evenly on the bottom of the pre-baked pie crust. Next, pour the warm cream filling over the pecans, making sure to cover them completely. Use a spatula to smooth out the top.

6. Chill and Serve

Place the assembled pie in the refrigerator and let it chill for at least 4 hours or until set. This will allow the filling to firm up and the flavors to meld together. Once chilled, remove the pie from the refrigerator, slice it into wedges, and serve. Optionally, you can garnish each slice with a dollop of whipped cream and a sprinkle of additional toasted pecans for added decadence.

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Author

rauf