

Nancy Hardy’s Pecan Pie

Yield: 1, nine-inch pie



“Nancy is a lovely southern woman who shops at Tate’s Bake Shop often, even though she is a great baker herself. She always claims her pecan pie is better than mine!”

Rathleen King

Ingredients

- 1 unbaked 9-inch **pie shell** unbaked
- 3 large **eggs**
- 1/2 cup **sugar**
- 1 cup **corn syrup**
- 1 cup **sugar**
- 1 teaspoon **vanilla**
- 1 tablespoon **salted butter** melted
- 1 cup **pecans**, chopped

Directions

- Preheat the oven to 350 degrees
- Prepare a pie shell and set it aside.
- In a large bowl, mix the eggs, sugar, corn syrup, vanilla and butter.
- Place the pecans in the bottom of the prepared pie shell. Pour the egg mixture over the pecans.
- Bake the pie for 45 minutes or until it is set in the middle.

Buttermilk Pie Crust

“I am always searching for a better pie crust recipe, and this one is my latest favorite.”

Yield: 2, nine-inch single crusts or 1 nine-inch double crust

Ingredients

- 2 1/2 cups **all-purpose flour**
- 1 tablespoon **sugar**
- 3/4 teaspoon **salt**
- 1/2 cup **salted butter**, chilled and cut into small pieces
- 6 tablespoons **buttermilk**, chilled
- 1/2 cup **vegetable shortening**, chilled and cut into small pieces

Directions

- In a large bowl, combine the flour, sugar, and salt. Add the butter and vegetable shortening. Cut them in using your hands or a pastry blender. (I am a hands person, but I prefer a pastry blender or two knives to cut in butter and shortening.) Blend it until the mixture resembles a course meal the size of peas.
- Add the buttermilk and mix it until the mixture is just moistened. You don’t want it wet.
- Press the dough together and divide it in half. Wrap each piece in clear film and chill it for 1 hour.
- Roll out one half of the dough on a lightly floured surface, in a circle 3 inches larger than the pie pan you plan on using. Fit the round dough into the pie pan and either flute the edges by turning the excess underneath around the edges on the rim, or leave as is for a double-crust pie.
- For a top crust, roll out the second half the same size and shape and place it over the filling. Seal the edges, trim and flute the dough.
- To prebake the pie shell:** Prick the bottom of the crust with a fork to vent it. Use a piece of aluminum foil to cover the bottom and sides of the pastry, forming the same inside shape. Fill the inside with small dried beans. (These can be used over and over again.) Bake it in a preheated oven at 400 degrees for 15 minutes. Remove the foil and beans, re prick the bottom crust, and continue baking until it is golden brown.