

English Toffee Pecan Pie

Preheat oven to 375 degrees

This viewer recipe won first place in Martha Stewart's first pie recipe contest.

Ingredients

- [Pie Crust](#)
- 3 large eggs, lightly beaten
- 2/3 cup light corn syrup
- 1/4 cup firmly packed light-brown sugar
- 1/4 cup unsalted butter, melted
- 1/4 teaspoon salt
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon almond extract
- 1 cup toffee bits
- 1 cup chopped pecans
- 22 pecan halves, for garnish

Directions

1. Make the [pie crust](#) as directed and fit it to a 9 inch pie pan.
2. Preheat oven with a rack set in the lower third to 375 degrees.
3. In a large bowl, mix together eggs, corn syrup, brown sugar, butter, salt, vanilla, almond extract, toffee bits, and chopped pecans.
4. Pour filling into pie crust.
5. Top with pecans by evenly spacing 14 of them around the outer edge of pie filling.
6. Make a second row by evenly spacing seven pecans in a smaller circle in the center; place 1 pecan in center.
7. Transfer pie to oven; bake for 20 minutes.
8. Cover with parchment paper-lined aluminum foil and continue baking until a knife inserted in the center comes out clean, 20 to 30 minutes more.
9. Transfer to a wire rack to cool.

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