

# Toffee Pecan Pie

Preheat oven to 375 degrees

I actually stole this recipe from the Martha Stewart Show. This pie was the winner of one of her holiday baking competitions, and I can see why! It is FABULOUS!

## Ingredients

- 1 [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. Prepare the pie crust, fitting into a 9 inch glass pie plate, and set aside in refrigerator until needed
2. Preheat oven with a rack set in the lower third to 375 degrees. In a large bowl, mix together eggs, corn syrup, brown sugar, butter, salt, vanilla, almond extract, toffee bits, and chopped pecans.
3. Pour filling into pie crust. Top with pecans by evenly spacing 14 of them around the outer edge of pie filling. Make a second row by evenly spacing seven pecans in a smaller circle in the center; place 1 pecan in center.
4. Transfer pie to oven; bake for 20 minutes. 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. Transfer to a wire rack to cool.

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