

The Winning Recipe:

Maple Pecan Pie with Salted Pecan Brittle (from Better Homes and Gardens)

Ingredients

- 1 recipe Pastry Single-Crust Pie

Filling:

- 1 15 ounce can pumpkin
- 2/3 cup pure maple syrup
- 1/4 cup packed brown sugar
- 1 teaspoon vanilla bean paste or vanilla
- 1/2 teaspoon salt
- 3 eggs, lightly beaten
- 3/4 cup milk

Salted Pecan Brittle

- Nonstick cooking spray
- 3/4 cup granulated sugar
- 1/4 cup water
- 3/4 cup pecans, toasted and coarsely chopped
- 1 teaspoon flaky sea salt

Directions

1. Prepare Pastry for Single-Crust Pie. Preheat oven to 375 degrees F.
2. For filling, in a large bowl combine pumpkin, maple syrup, brown sugar, vanilla, and 1/2 tsp. salt. Add eggs; beat lightly with a fork until combined. Gradually add milk; stir to combine.
3. Carefully pour filling in pastry shell. To prevent overbrowning, cover edge of pie crust with foil. Bake for 30 minutes. Remove foil. Bake for 25 to 30 minutes more or until a knife inserted near center comes out clean. Cool on wire rack for 1 hour. Cover and refrigerate at least 2 hours.
4. To serve, sprinkle with Salted Pecan Brittle.
5. Line a shallow baking pan with foil and coat with nonstick cooking spray; set aside. In a small saucepan combine the sugar and water. Stir over medium heat until sugar is dissolved. Bring to boiling. Boil at a moderate steady rate, without stirring, until mixture turns a dark amber color, about 10 minutes. Stir in pecans and 1/2 tsp. sea salt. Remove from heat and immediately pour onto the prepared baking pan. Using a spatula, spread evenly. Immediately sprinkle with remaining sea salt. Cool completely. Break into large pieces.

From the Test Kitchen

Pecan brittle can be made ahead - if you can keep people from eating it that long. Store in a covered container at room temperature up to 1 week.