

Smoked Pecan Pie

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Smoker Temperature: 350°F

Smoker Type: Pellet smoker or indirect heat

Crust: Frozen deep-dish pie crust

Ingredients

3 eggs, beaten
1 cup light corn syrup
2 tbsp butter, melted and cooled
1 tsp vanilla extract
1 cup dark brown sugar
1½ cups pecans
1 frozen deep-dish pie crust

Instructions

1. Beat eggs.
2. Add corn syrup, butter, vanilla, sugar. Stir smooth.
3. Spread pecans in frozen crust.
4. Pour filling over pecans.
5. Smoke at 350°F until set.

Cook Time: 1–1½ hours

Doneness: Slight jiggle in center

Cooling: Cool 1 hour, refrigerate before slicing