



Southern Pecan Pie

A slice of Southern history, rich with butter, sugar, and tradition.

If you grew up in the South, you know that pecan pie isn't just dessert — it's an heirloom. Passed from kitchen to kitchen and scribbled on worn recipe cards, it's the crown jewel of holiday tables, Sunday suppers, and every gathering in between.

Long before it became a staple across America, pecan pie was a southern symbol of simplicity and sweetness — made with ingredients nearly every pantry held: pecans from the backyard tree, sugar, eggs, and syrup. The result? A golden filling that's both silky and nutty, baked into a buttery crust that smells like home.

Ingredients

- 1 unbaked 9-inch pie crust (homemade or store-bought)
- 1 cup light corn syrup
- 1 cup brown sugar, packed
- 3 large eggs, lightly beaten
- ½ cup melted butter
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 ½ cups pecan halves

Instructions

1. **Prepare the Crust:**

Fit your pie crust into a 9-inch pie plate and crimp the edges. Set aside while you make the filling.

2. **Mix the Filling:**

In a large bowl, whisk together corn syrup, brown sugar, eggs, melted butter, vanilla, and salt until smooth and glossy.

3. **Add the Pecans:**

Stir in the pecans until they're evenly coated in the filling. Pour the mixture into the

prepared crust.

4. **Bake:**

Place the pie on a baking sheet and bake at 350°F for about 50–60 minutes, or until the center is just set and the top is golden brown.

(Tip: If the crust begins to brown too quickly, cover the edges loosely with foil.)

5. **Cool and Serve:**

Let the pie cool completely before slicing — this helps the filling set perfectly. Serve plain or with a dollop of whipped cream.

A Southern Note

Every family has its own twist — a splash of bourbon, a sprinkle of chocolate chips, or even a secret ratio of syrup to sugar — but the heart of a true southern pecan pie never changes. It's sweet but not fussy, rich but never showy.

It's the pie that appears every Thanksgiving, the one you promise to take “just a sliver” of, then go back for seconds. It's the memory of your grandmother's kitchen, the scent of toasted pecans, and the comfort of knowing some recipes never need rewriting.

“In every flaky bite and glossy layer of syrup and nuts, there's a little piece of southern history — and a whole lot of love.”