Caramel Pecan Pie

Prepared with a storebought pastry crust, this decadent pecan pie with rich caramel filling is a classic dessert for Thanksgiving.



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Ingredients

Enjoy our delicious Caramel Pecan Pie!

Caramel Pecan Pie:

- 36 Werther's Original Chewy Caramels, unwrapped
- 1 store bought rolled refrigerator pie dough
- 60 g unsalted butter
- 60 g heavy or whipping (35%) cream
- 3 eggs, at room temperature
- 70 g packed brown sugar
- 70 g sugar
- 1 tsp vanilla extract
- ¼ tsp salt
- 200 g pecan halves

Directions

1. Caramel Pecan Pie: Preheat oven to 220 °C.
2. Unroll and press pie dough into 25-cm-ceramic or glass deep-dish pie plate. Refrigerate until ready to use.
3. Meanwhile, in small saucepan set over medium-low heat, stir together 36 caramels, 60 g butter and 60 g cream. Cook, stirring, for 3 to 5 minutes or until melted, blended and smooth; set aside to let cool slightly.
4. In large measuring cup or bowl, whisk together eggs, brown sugar, sugar, vanilla, and salt until well combined. Whisk in caramel mixture.
5. Transfer pecans to pie shell and spread to even layer. Pour caramel filling over top.
6. Bake for 10 minutes. Reduce heat to 175 °C. Bake for 25 to 35 minutes or until centre of pie is puffed, golden and slightly jiggly. Let cool on wire rack for 1 to 2 hours before serving.
7. Caramel Sauce: Meanwhile, in small saucepot set over medium-low heat, stir together 12 caramels, 2 tbsp cream, and 1 tbsp butter. Cook, stirring, for 3 to 5 minutes or until caramels are melted and smooth; set aside to cool completely (caramel sauce will thicken slightly as it cools). Transfer caramel sauce to piping bag; snip ⅓ cm from the tip. Drizzle sauce over pecan pie. Serve pie warm or at room temperature.

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Cashew Caramel Sauce

- 12 Werther's Original Chewy Caramels, unwrapped
- 2 tbsp heavy or whipping (35 %) cream
- 1 tbsp unsalted butter

Tips:

Cut caramel pecan pie into wedges and serve with dollop of whipped cream or scoop of vanilla ice cream, if desired

Makes: 8 to 10 servings

Ready in: 60 min

Prep Time: 15 min

Cook Time: 45 min