

# Perfect Pecan Pie

Makes one 9-inch pie

All-purpose flour, for dusting  
1/2 recipe Pâte Brisée (recipe follows),  
or frozen store-bought pastry shell  
2 1/2 cups pecan halves  
4 large eggs

1/2 cup sugar  
1 cup dark corn syrup  
1/2 cup light corn syrup  
1 teaspoon pure vanilla extract  
Whipped cream, for serving

1. Preheat oven to 350° . If using homemade pâte brisée, lightly dust a clean work surface with flour, and roll dough into a 12-inch circle. Fit circle into a 9-inch pie plate being careful not to stretch dough too thin; create edges of choice. Transfer to freezer until firm, about 15 minutes.
2. Coarsely chop 1 1/4 cups pecans; set aside. In a medium bowl, combine eggs and sugar. Whisk to combine. Add corn syrups and vanilla. Whisk until well combined. Add chopped pecans, and stir. Pour into prepared crust.
3. Arrange remaining 1 1/4 cups pecan halves decoratively on top of pie. Bake until crust is golden, filling is firm, and a cake tester inserted in center of pie comes out clean; 50 to 55 minutes. Cool completely before slicing. Serve with whipped cream.

# Pâte Brisée (Pie Dough)

Makes 1 double-crust or 2 single-crust 9- to 10-inch pies

Pâte brisée is the French version of classic pie or tart pastry. Pressing the dough into a disk rather than shaping it into a ball allows it to chill faster. This will also make the dough easier to roll out, and if you freeze it, it will thaw more quickly.

2 1/2 cups all-purpose flour

1 teaspoon salt

1 teaspoon sugar

1 cup (2 sticks) unsalted butter, chilled and cut into small pieces

1/4 to 1/2 cup ice water

1. In the bowl of a food processor, combine flour, salt, and sugar. Add butter, and process until the mixture resembles coarse meal, 8 to 10 seconds.
2. With machine running, add ice water in a slow, steady stream through feed tube. Pulse until dough holds together without being wet or sticky; be careful not to process more than 30 seconds. To test, squeeze a small amount together: If it is crumbly, add more ice water, 1 tablespoon at a time.
3. Divide dough into two equal balls. Flatten each ball into a disk, and wrap in plastic. Transfer to the refrigerator, and chill at least 1 hour. Dough may be stored, frozen, up to 1 month.