



BROWN BUTTER PECAN PIE

This pie has a mild, sweet buttery flavor. For a dark pecan pie with caramel notes, use light or dark brown sugar and dark corn syrup. We have also substituted sorghum syrup or maple syrup for part of the corn syrup with very good results.

Whisk together in a medium bowl or pulse briefly in a food processor:

- 1½ cups all-purpose flour**
- 1 teaspoon sugar**
- ¼ teaspoon salt**

Add:

- 1 stick cold unsalted butter, cut into cubes**

If mixing the dough by hand, work in the butter, flattening the pieces between your fingers until they are roughly pea-sized or a little larger with some larger, flattened pieces. If using a food processor, add all the fat at once and pulse until the butter pieces are mostly pea-sized. Sprinkle the dough with:

- 3 tablespoons ice water mixed with 1½ teaspoons distilled white or cider vinegar**

Blend the water gently into the dough with a silicone spatula or pulse until it just holds together. If the dough is still dry and crumbly, add:

- 1 to 3 teaspoons ice water**

The dough should not be wet or sticky but should hold together when squeezed. Shape the dough into a disk. Place the dough in the center of a lightly floured work surface and lightly flour the dough as well. Roll out the dough from the center outward, stopping just short of the edge. Pause after each stroke of the pin to rotate the dough a quarter turn to prevent sticking. While

you roll, seal cracks and splits by pushing the dough together with your fingers. Patch any holes, tears, or thin spots with dough scraps, dabbing them on one side with cold water and firmly pressing them, moistened side down, into place.

Roll the dough into a 12-inch round. Loosely roll the dough around the rolling pin and unroll over a 9-inch glass pie dish. Gently press the dough into the pan. Trim the edges of the dough, leaving a 1-inch overhang. Fold the overhanging dough back underneath itself to form a doubled edge that rests on the rim of the pie pan. Press the dough edge with the tines of a fork all the way around. Refrigerate the crust for 1 hour. Preheat the oven to 375°F. Dock the dough all over with a fork. Line the dough with parchment paper and fill to the brim with pie weights or dried beans. Press the weights or beans firmly into the corners of the crust. Bake until the crust edge is dry to the touch and golden brown, about 25 minutes. Remove the parchment paper and weights or dried beans and brush the crust with:

- 1 large egg yolk, beaten**

Bake 8 to 10 minutes longer until the bottom of the crust is light golden brown and dry to the touch. Leave the oven on.

Melt in a small skillet over medium heat:

- 5 tablespoons unsalted butter**

Allow the butter to brown, without stirring. The butter will crackle and sputter at first, then start to foam and smell nutty. Swirl the pan--you should see golden brown bits. Scrape the butter into a large bowl. Whisk into the butter:

- 4 large eggs**
- ½ cup sugar**
- ½ cup packed brown sugar**
- ¾ cup light corn syrup or golden syrup**
- 3 tablespoons bourbon**
- ½ teaspoon salt**

Stir in:

- 2 cups pecans, toasted**
- Pour the filling into the pie crust. Bake until the edges are firm and the center seems set but quivery, like gelatin, when the pan is nudged, 35 to 40 minutes. Let cool on a rack for at least 1½ hours. Serve with cocoa whipped cream, below.

For the cocoa whipped cream, place in a small bowl:

- 2 tablespoons cocoa powder**

Gradually whisk in until smooth:

- ¼ cup cold heavy cream**

Transfer the mixture to a large bowl or a stand mixer fitted with the whisk. Add:

- ¾ cup cold heavy cream**
- 2 tablespoons sugar**
- ½ teaspoon vanilla**

Beat on medium-high speed until stiff and billowy but not grainy.

