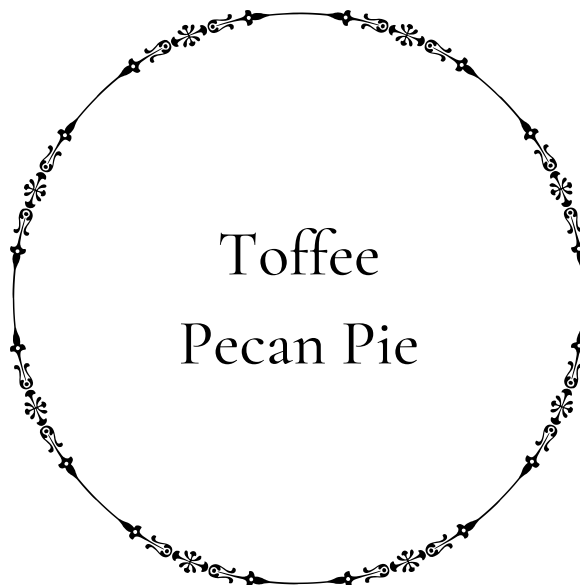




Makes: 8 servings

Prep Time: 20 minutes Bake Time: 1 hour & 10 minutes

Total Time: 1 hour & 30 minutes



Ingredients

For the Crust:

- 1 & 1/2 cups all-purpose flour
- 1/2 cup pecan flour (see Chef's note)
- 1 & 1/4 tsp kosher salt
- 1 tsp granulated sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 cup cold unsalted butter, cubed
- 1/4 cup ice water

For the Pie:

- 1 cup light corn syrup
- 1/2 cup granulated sugar
- 1/2 cup firmly packed dark brown sugar
- 3 large eggs, room temperature
- 2 tbsp unsalted butter, melted and cooled for 5 minutes
- 1 tbsp bourbon
- 1 tsp vanilla extract
- 1/2 tsp kosher salt
- 1 & 3/4 cup pecan halves
- 1/2 cup finely chopped Heath or Skor bar (80 grams)

Instructions

For the Crust:

In the work bowl of a food processor, place flours, salt, sugar, cinnamon, and nutmeg; pulse until combined. Add cold butter, and pulse until butter pieces are pea-size. With processor running, add 1/4 cup ice water in a slow, steady stream just until dough starts to form large clumps. (Mixture should be moist and hold together when pinched.)

Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. (Dough refrigerated for longer periods of time may need to stand at room temperature until slightly softened, 10 to 15 minutes, before rolling.)

For Pie:

Position oven racks in center and upper third of oven. Preheat oven to 375°F. Spray a 9-inch pie plate with baking spray with flour.

On a lightly floured surface, roll pecan piecrust into a 12-inch circle, about 1/8-inch thick. Transfer to prepared pie plate, pressing into bottom and up sides; trim edges to 1/2-inch beyond edges of plate, if necessary. Fold edges under and crimp as desired. Freeze until firm, about 20 minutes.

In a medium bowl, whisk together corn syrup, sugars, eggs, melted butter, bourbon, vanilla and salt. Reserve 1/2 cup pecans; very roughly chop remaining 1 & 1/4 cups pecans. Fold all pecans and candy bar into corn syrup mixture. Pour into prepared crust.

Bake on center rack for 25 minutes. Place a sheet of foil on upper rack, move pie to upper rack and bake until center of pie is set and an instant-read thermometer inserted in center registers 200°F, 40-45 minutes more, loosely covering with foil after 25 to 30 minutes of baking to prevent excess browning. Let cool completely on a wire rack before slicing.

Chef's Note:

If you cannot find pecan flour, make your own by placing 1/2 cup pecans in a food processor and pulsing until finely ground. Be careful to not overdo it or you will have pecan butter!

Recipe by Bake from Scratch