

- Prep Time: 25 minutes
- Cook Time: 35-40 minutes
- Chilling Time: 4 hours (minimum)
- Total Time: Approximately 5 hours
- Yield: 1 pie (8-10 slices)
- Difficulty: Medium

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Cooking Intensities & Heat Levels

- Nut Toasting Intensity: Low Heat (Stovetop or Oven at 350°F / 175°C)
- Crust Par-Baking Heat: Medium-High Heat (375°F / 190°C)
- Filling Simmer Intensity: Medium-Low Heat (Constant gentle stir)
- Baking Heat: Medium Heat (350°F / 175°C)

Ingredients

1. The Crust

- 1 9-inch Deep-Dish Pie Crust (Store-bought or homemade all-butter crust, pre-chilled)

2. The Toasted Pecan Layer

- 2 cups (200g) Pecan Halves, split into 1.5 cups rough chopped and 0.5 cups intact for topping
- 3 tbsp (42g) Unsalted Butter, melted

- ½ cup (100g) Light Brown Sugar, packed
- ⅓ cup (80ml) Pure Maple Syrup or Dark Corn Syrup
- 2 Large Eggs, room temperature
- 1 tsp Pure Vanilla Extract
- ¼ tsp Fine Sea Salt

3. The Velvety Cream Layer

- 8 oz (225g) Cream Cheese, softened to room temperature
- ½ cup (60g) Powdered Sugar, sifted
- 1 tsp Pure Vanilla Extract
- 1 cup (240ml) Heavy Whipping Cream, cold (36% fat minimum)

Step-by-Step Instructions

Step 1: Toast the Pecans (Low Intensity)

1. Preheat your oven to 350°F (175°C).
2. Spread all 2 cups of pecans evenly across a large rimmed baking sheet.
3. Roast in the oven for 6–8 minutes on low-to-medium heat intensity until fragrance fills the kitchen and the nuts turn a deep mahogany shade. Watch closely; nuts can burn quickly.
4. Remove from heat and allow to cool completely. Chop 1.5 cups of the nuts finely, leaving ½ cup of whole halves reserved for garnish.

Step 2: Par-Bake the Crust (Medium-High Intensity)

1. Increase oven temperature to 375°F (190°C).
2. Line your chilled 9-inch pie dough in a deep pie dish, fluting the edges neatly.
3. Dock the bottom with a fork, line with parchment paper, and fill with pie weights or dried beans.
4. Bake at medium-high heat for 12–15 minutes. Remove the weights and parchment, then return to the oven for another 3–5 minutes until the bottom is pale gold.
5. Lower oven temperature back to 350°F (175°C).

Step 3: Prepare and Bake the Pecan Filling (Medium Intensity)

1. In a medium mixing bowl, whisk together the melted butter, packed brown sugar, maple syrup, eggs, vanilla extract, and sea salt until smooth and uniform.
2. Fold in the 1.5 cups of chopped, toasted pecans.
3. Pour the mixture directly into the warm par-baked pie shell.
4. Bake at 350°F (175°C) for 22–25 minutes until the edges are set and the center has a gentle jiggle.
5. Remove from the oven and let the pie cool 100% to room temperature (about 1.5 to 2 hours) before adding the cream layer.

Step 4: Whip the Cream Layer

1. In a large bowl or stand mixer fitted with the paddle attachment, beat the softened cream cheese, powdered sugar, and 1 teaspoon vanilla extract on medium speed for 2 minutes until smooth and fluffy.
2. Switch to the whisk attachment (or use a separate bowl). In a chilled bowl, beat the heavy whipping cream on high speed until stiff peaks form (approx. 3 minutes).
3. Gently fold one-third of the whipped cream into the cream cheese mixture to lighten it, then fold in the remaining whipped cream using a silicone spatula until smooth and

cohesive.

Step 5: Assemble and Chill

1. Spread the velvety cream layer evenly over the completely cooled pecan pie layer using an offset spatula.
2. Arrange the reserved whole toasted pecan halves around the top perimeter or in a decorative pattern over the cream.
3. Place the pie in the refrigerator to set for at least 4 hours, or preferably overnight, allowing the cream to stabilize for clean slicing.

Recipe Tips for Success

- **Temperature Control:** Ensure your cream cheese is truly at room temperature before whipping. Cold cream cheese leads to lumpy filling, while warm heavy cream won't whip into firm peaks.
- **Avoid Soggy Bottoms:** Par-baking the crust is non-negotiable. It creates a structural barrier between the moist pecan syrup and the dough.
- **Cooling Time:** Never pour the cream layer over a warm pecan base, as the cream will melt and destroy the distinct layers.

Nutritional Information

Servings: 10 slices | Portion Size: 1 slice (approx. 135g)

Metric	Amount Per Serving
Calories	520 kcal
Total Fat	38g
└ Saturated Fat	16g
└ Trans Fat	0g
Cholesterol	85mg
Sodium	210mg
Total Carbohydrates	41g
└ Dietary Fiber	3g
└ Total Sugars	26g
Protein	6g
Vitamin D	0.4mcg
Calcium	55mg
Iron	1.2mg
Potassium	160mg