

BAKE AT HOME PECAN PIE

PECAN PIE FILLING SHOULD BE MOVED FROM THE FREEZER TO THE REFRIGERATOR 1 DAY BEFORE BAKING.

LEAVE PECAN PIE FILLING OUT AT ROOM TEMPERATURE 1 HOUR BEFORE BAKING THE PIE. AFTER THE FILLING SITS AT ROOM TEMPERATURE FOR AN HOUR, STIR THE FILLING TO COMBINE, WHICH WILL HAVE SLIGHTLY SEPARATED. PREHEAT OVEN TO 350°F WITH A SHEET PAN OR STONE ON THE MIDDLE RACK. PLACE PECANS INTO YOUR PIE SHELLS THEN POUR THE FILLING ON TOP. BAKE THE PIE ON THE SHEET PAN OR STONE FOR 40-45 MINUTES, DEPENDING ON YOUR OVEN. IF YOU CHOOSE TO TURN THE PIE FOR MORE EVEN BAKING, ONLY MOVE AFTER IT HAS BEEN IN THE OVEN FOR AT LEAST 25 MINUTES. IT IS ALWAYS A GREAT RULE OF THUMB TO LET A PIE REST FOR THE SAME AMOUNT OF TIME THAT IT TOOK TO BAKE. ENJOY!!! YOU CAN TAKE ALL OF THE CREDIT! BAKE ME PROUD ☺