

Paula's Best Pecan Pie

1 ¼ cup all-purpose flour
¼ tsp salt
1 ½ tbsp sugar
¼ cup lard
3 tbsp cold butter
¼ cup ice water
1 ¼ cup pecans (halved)
3 eggs
¼ cup melted butter
¾ cup brown sugar
1 tsp vanilla extract
1 cup dark corn syrup

Mix dry ingredients together and sift into a large bowl. Add the lard and break up with your hands, do not over-work. Add the butter that is cut into small pieces and use a pastry blender to mix to a coarse consistency. Add the cold water and mix with hands until the dough just comes together. Make a round, wrap with plastic wrap and refrigerate for 30 minutes.

Roll out the dough to approximately nine inches and press into your pie plate. Trim the edges and fold the remainder around the rim. Pinch the dough near the rim with your fingers to form a pretty edge.

Beat the eggs and then add the melted butter, brown sugar, vanilla, and dark corn syrup. Mix until smooth. Arrange the nuts in the prepared crust and pour the custard mixture over the top. Put the pie on a baking sheet and cook in a 350-degree pre-heated oven for 45 to 50 minutes. Let cool for at least an hour before cutting. You can top with whipped cream for even more fun! Enjoy!

