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Pecan Pie with Streusel Topping

Introduction

Pecan pie is a classic dessert that brings warmth and nostalgia to any gathering, especially

during the holidays. This delightful recipe takes the traditional pie and elevates it with a delicious streusel topping, adding a crunchy texture that perfectly complements the rich, gooey filling. Whether you're a seasoned baker or a beginner, this pecan pie with streusel topping is sure to impress your friends and family.

Detailed Ingredients with measures

For the crust:

- 1 1/2 cups all-purpose flour
- 1/2 cup unsalted butter, chilled and diced
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 3 to 4 tablespoons ice water

For the filling:

- 1 cup light corn syrup
- 1 cup packed brown sugar
- 1/4 cup unsalted butter, melted
- 3 large eggs
- 1 teaspoon vanilla extract
- 2 cups pecan halves

For the streusel topping:

- 1/2 cup all-purpose flour
- 1/4 cup rolled oats
- 1/2 cup brown sugar
- 1/4 teaspoon cinnamon
- 1/4 cup unsalted butter, melted

Prep Time

Preparation time for this pecan pie with streusel topping is approximately 20-30 minutes. This includes mixing the dough, preparing the filling, and assembling the pie.

Cook Time, Total Time, Yield

The cook time for this pecan pie is about 50-60 minutes. In total, you can expect the entire process, from prep to bake, to take around 1 hour and 30 minutes. This recipe yields one 9-inch pie, which can serve 8-10 people. Enjoy this sweet and nutty masterpiece at your next gathering!



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Detailed Directions and Instructions



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