

Maple Pecan Pie in Wheat-Flavored Crust

Ingredients: Filling

- ¾ cup pure maple syrup
- ½ cup light corn syrup
- ¼ cup brown sugar
- ¼ cup maple sugar
- ¼ cup (½ stick unsalted butter)
- 3 large eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 1 ½ cup pecan halves/pieces

Pie Crust:

- 1 ¼ cups all purpose flour
- ¼ cup whole wheat flour
- 1 Tablespoon sugar
- ½ teaspoon salt
- ½ cup (1 stick) chilled unsalted butter, cut into ½-inch pieces
- 1 large egg yolk
- 3 Tablespoons (or more) ice water

* In a pinch a refrigerated store bought crust can be used

Crust Preparation: Blend first 4 ingredients in processor. Add chilled butter and cut in using on/off turns until mixture resembles course meal. Whisk egg yolk and 3 Tablespoons ice water in small bowl to blend. Add egg yolk mixture to processor and blend until moist clumps form, adding more water by teaspoons if dry. Gather dough into ball; flatten dough into disk. Wrap dough in plastic and chill 1 hour. (Can be prepared 2 days ahead. Keep refrigerated. Let dough soften slightly at room temperature before rolling out).

Filling Preparation: Stir syrups, sugars and butter in a medium saucepan over medium heat until sugars dissolves and butter melts. Increase heat and boil 1 minute. Cool to lukewarm, about 45 minutes.

Position rack in bottom third of oven and pre-heat to 350 degree. Roll out crust dough on lightly floured surface to 13" round. Transfer to 9" diameter glass pie dish. Trim dough overhang to 1". Fold edge under, forming high-standing rim; crimp decoratively. Freeze crust until firm, about 20 minutes.

Whisk eggs, vanilla and salt in medium size mixing bowl and blend. Gradually whisk syrup, sugar, butter mixture into egg mixture. Stir in pecans.

Pour filling into crust. Bake pie until filling is slightly puffed around edges and center is set, about 55 minutes. Cool pie completely on rack. Can be prepared 8 hours in advance ahead. Let stand at room temperature. Cut pie into wedges and serve. Cover and refrigerate any remaining pie.