

Smoked Maple Pecan Pie

Crust

(Makes enough for two)

- 2 1/2 cups all-purpose flour (plus more for rolling)
- 1 teaspoon kosher salt
- 2 sticks chilled unsalted butter cut into cubes
- 1 large egg yolk
- 1/3 cup cold buttermilk

Place the all-purpose flour and salt in a large bowl. Add butter and use your fingers to break the butter into the flour until mixture resembles small peas. Whisk egg yolk with 1/4 cup cold buttermilk in a small bowl and then add the egg mixture to the flour mixture. Mix with a wooden spoon, drizzling in more buttermilk as needed (no more than 1 tablespoon at a time), until dough just comes together (a few dry spots are ok). Knead dough on a lightly floured surface until no dry spots remain, about 1 minute. Divide dough in half. (Can freeze the half that won't be used) Shape dough into a circular disk. • Grease an 8-inch pie pan. • Roll out disk of dough onto a lightly floured surface to a 12-inch round (place in parchment paper for this step. Makes for an easier transfer). Carefully transfer the crust to the prepared pie plate. Lift up the edges and allow the dough to sink down into the dish. Trim edges to even out crust if needed, then prick the bottom of the dough with a fork a few times. Cover the pie plate and place in the fridge for at least 1 hour as you prepare the pecan pie innards.

Pecan Pie innards

(enough for one)

- 1 1/2 cups pecans, toasted* and chopped, plus an additional cup of whole toasted pecans for topping
- 3/4 cup white sugar
- 3 tablespoons brown sugar
- 1/2 teaspoon salt
- 3/4 cup light corn syrup
- 1/4 cup maple syrup
- 3/4 teaspoon vanilla

- 6 tablespoons butter, melted
- 3 large eggs, beaten
- 2 tablespoons maple flavored whiskey
- 1 gtt of Orange essential oil (Alternatively, use 1 tablespoon of Crown Royal Maple and One tablespoon of Tuaca, remove vanilla entirely)

*To toast pecans, bake on a cookie sheet at 375 degrees for 8-10 minutes or until just beginning to brown.

On stovetop, in a large heavy saucepan over medium heat, melt butter. Stir in the sugars and salt, then syrups, eggs and vanilla; cook and stir until mixture comes to a boil. Cook, stirring occasionally, for 5 minutes. Remove from heat, stir in alcohol. Pour into pie shell. Place pecan halves on top, single layer, with whatever design you prefer. Circles are easy...

At this point you've two options: Bake or smoke.

Bake. Set oven to 400, bake for 15 min and then decrease to 375 and bake for 40 min. Cover with foil for last 15 min.

Remove and let chill overnight.

Smoke. Set smoker for 275. Allow to get up to that temp before preparing to place pie inside. Ensure that it is level and place pie on rack. I used maple wood pellets and set them on fire before placing on heating element.

Allow to smoke for an hour. After one hour, cover with aluminum foil and let cook for another 15 minutes.. Remove from smoker. Set on wire rack and cool overnight.

Crown Royal Maple whipped cream

makes 1½ cups

- 1½ cups heavy whipping cream
- 2 teaspoons vanilla extract
- 1/4 cup white sugar
- 2 tablespoons of whiskey

Place large mixing bowl in the freezer for 20 minutes. Take out, add all ingredients and whisk on high speed for 5 minutes or until whipped

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