



DIXIE'S PECAN PIE COBBLER

From: Alli's cousin Dixie, modified a tish
Crafts from Beverly Parks & Deborah Montagna

Ingredients:

- 1 box refrigerated pie crust
- 2-1/2 cups light corn syrup
- 2-1/2 cups packed brown sugar
- 1/2 cup melted butter
- 4 tsp. vanilla
- 6 eggs, lightly beaten
- 2 cups chopped pecans
- 2 cups pecan halves
- cooking spray
- Vanilla Ice Cream or Reddiwip for topping, (optional but highly recommended)

Instructions:

1. Heat oven to 425° F. Lightly grease a 13" x 9" glass baking dish. Remove one pie crust from package and roll out to fit the baking dish. I put dish on pie crust and cut around it. Save leftover crust-both times.
2. In a large bowl, whisk eggs then add corn syrup, brown sugar, butter, and vanilla. Whisk until well combined. Stir in chopped pecans.
3. Spoon half of filling into crust, scooping up all the pecans as they float to the surface.
4. Remove the second crust from the package, and roll out to fit baking dish. Lightly spray with cooking spray – I use coconut oil spray.

5. Bake 14-16 minutes or until browned. Remove from oven.
6. Meanwhile, take left over crust, mix together, roll out & cut out design, use cookie cutters or free hand.
7. Reduce oven temp. to 350°. Add remaining pecan halves to mixture to coat well. Carefully spoon remaining pecan filling over crust. Arrange your decorative cutouts on top.
8. Bake 30-40 minutes, or until golden.
9. Let cool for 15 minutes before serving. Can be served warm, room temperature or cold.

No more worrying about a runny middle or burnt edges on a round pie!