

Maple Pecan Pie

- Prep Time 20 min
- Total Time 1 hr 30 min
- Servings 8

1 cup Gold Medal™ all-purpose flour
1/2 teaspoon salt
1/3 cup plus 1 tablespoon shortening
1/2 teaspoon maple flavor plus cold water
to make 3 tablespoons
2/3 cup sugar
1/3 cup butter or margarine, melted
1 cup real maple syrup or maple-flavored
syrup
1/2 teaspoon salt
3 eggs
1 cup pecan halves
1/4 cup semisweet chocolate chips
1 teaspoon shortening



1. Heat oven to 375°F.
2. In medium bowl, mix flour and 1/2 teaspoon salt. Cut in 1/3 cup plus 1 tablespoon shortening, using pastry blender or crisscrossing 2 knives, until particles are size of small peas. Sprinkle in cold maple flavor mixture, 1 tablespoon at a time, tossing with fork until all flour is moistened and pastry almost cleans side of bowl.
3. Gather pastry into a ball; shape into flattened round on lightly floured surface. With floured rolling pin, roll 2 inches larger than upside-down 9-inch pie plate. Ease pastry into pie plate, pressing firmly against bottom and side. Trim overhanging edge of pastry 1 inch from rim of plate. Fold and roll pastry under, even with plate; flute.
4. In medium bowl, beat sugar, butter, maple syrup, 1/2 teaspoon salt and the eggs with hand beater until smooth. Stir in pecans. Pour into pastry-lined pie plate. Cover edge of pastry with 2- to 3-inch strip of foil to prevent excessive browning; remove foil for last 15 minutes of baking.
5. Bake 40 to 50 minutes or until set. Cool 15 minutes. In 1-quart saucepan, melt chocolate chips and 1 teaspoon shortening over low heat, stirring constantly; drizzle over top of pie. Serve pie warm or cool.