

*One day, while Davy was still in jail, Dr. Nokes brings over a pie for the family. Swede is off banging furiously on her typewriter, at work on her poem. Dr. Nokes turns to Reuben: "Reuben, you look like a boy who understands how to treat a pecan pie."*

## Old-Fashioned Pecan Pie

Makes 8 servings

Pastry dough (see recipe)  
¾ stick unsalted butter  
1 ¼ cups packed light brown sugar  
¾ cup light corn syrup  
2 teaspoon pure vanilla extract  
½ teaspoon grated orange zest  
¼ teaspoon salt  
3 large eggs  
2 cups pecan halves (½ pound)  
Whipped cream or vanilla ice cream



Preheat oven to 350 degrees with a baking sheet on middle rack.

Roll out dough on a lightly floured surface with a lightly floured rolling pin into a 12-inch round and fit into a 9-inch pie plate. Trim edge, leaving a ½-inch overhang. Fold overhang under and lightly press against rim of pie plate, then crimp decoratively. Lightly prick bottom all over with a fork. Chill until firm, at least 30 minutes (or freeze 10 minutes).

Meanwhile, melt butter in a small heavy saucepan over medium heat. Add brown sugar, whisking until smooth. Remove from heat and whisk in corn syrup, vanilla, zest and salt. Lightly beat eggs in a medium bowl, then whisk into corn syrup mixture.

Put pecans in pie shell and pour corn syrup mixture evenly over them. Bake on hot baking sheet in preheated oven until filling is set, 50 minutes to 1 hour. Cool completely.

### Pastry dough:

1 ¼ cups flour  
½ cup (1 stick) cold unsalted butter, cut into ½-inch pieces  
¼ teaspoon salt  
3 to 5 tablespoons ice water

Blend together flour, butter and salt in a bowl with your fingertips or a pastry blender (or pulse in a food processor) just until mixture resembles coarse meal with some roughly pea-size butter lumps.

Drizzle 3 tablespoons ice water evenly over mixture and gently stir with a fork (or pulse in processor) until incorporated. Squeeze a small handful: If it doesn't hold together, add more ice water, ½ tablespoon at a time, stirring (or pulsing) until incorporated, then test again. Do not overwork dough or pastry will be tough.

Turn out dough onto a lightly floured surface and divide into 4 portions. With heel of your hand, smear each portion once or twice in a forward motion to help distribute fat. Gather dough together, with a pastry scraper if you have one and press into a 5-inch disk. Chill, wrapped in plastic wrap, until firm, at least 1 hour.

Source: <http://www.epicurious.com/recipes/food/printerfriendly/old-fashioned-pecan-pie-356072>