

Traeger Baked Pecan Pie

Are you ready to take pecan pie to the next level? Cook with us as we create this amazing pie that is infused with that Traeger wood fired fun. The hardest part of this recipe will be deciding what to top the pie with? Vanilla ice cream or whipped cream? How about both? Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 1 Pie – 6-8 slices

Prep time: 10 minutes

Cook time: 60-75 minutes, depending on desired doneness

Ingredients:

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 ea	Pie Crust 9", Frozen	defrost fully before use
2 ½ Cups	Pecans, Whole, Raw	
6 Tbsp	Butter, Salted	Melted lightly
1 1/4 Cups	Sugar, Brown, Dark	Packed
1 Cup	Corn Syrup, Light	
2 tsp	Vanilla Extract (or paste)	
3 ea	Eggs, XL	
¼ tsp	Salt, Kosher	

Prep Directions:

- Defrost pie shell fully overnight in the fridge
- Prior to making the pie, remove dough from fridge, keep covered and let temper at room temp for 15 minutes
- **FOR THE FILLING:**
- Whisk together the Butter, Sugar, Corn Syrup, Vanilla, eggs and salt
- Fold in pecans
- Carefully pour mixture into pie shell and smooth out with an offset spatulas or rubber scraper
- Load Traeger with Reserve Blend Pellets set temperature to 350°
- Carefully load the pecan pie onto the upper shelf of your Traeger and cover the pie lightly with foil
 - Be sure to crimp foil around pie edge to prevent crust from over cooking
- Cook for approx. 35-40 minutes covered
- Carefully uncover the pie and let cook for another 15-20 minutes
 - Keep an eye on the crust, if it starts to get to dark, cover with foil to prevent burning
 - Cook time will vary depending on ambient temp and doneness. Total cook time should be around 50-65 minutes
- Check pie for doneness based on how set the filling is
- Carefully remove the pie, place onto a cooling rack and let cool for 2-3 hours until fully set

- Slice with a sharp knife and serve
- Happy Cooking and enjoy this delicious Pecan Pie... with ice cream, or whipped cream, or both 😊

Grills / Grill Gear Used:

- Traeger Ironwood 650
- Traeger Reserve Blend Pellets

Ace SKU – 8030466

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