

# Sweet and Spicy Maple Pecan Pie

For the pie crust for 2 9 inch crusts (you are freezing one for later)

3 cups flour

1 teaspoon salt

1 cup margarine - very cold cut in cubes

1 1/2 teaspoons vinegar

1 large egg

1/4 cup very cold water

Extra flour to sprinkle on mat for rolling out dough

For the filling:

3/4 cup maple syrup **OR** 6 tablespoons maple syrup and 6 tablespoons corn syrup

1 1/4 teaspoon cornstarch

1/3 cup brown sugar

1 teaspoon almond extract

1/2 teaspoon ground chili powder

1/2 teaspoon salt

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

3 eggs

2 1/2 cups pecans half roughly chopped, half of them left in halves

Directions:

For the crust: Add salt to flour and pulse. Then process flour mixture with margarine till pea sized crumbles form. Add vinegar, egg and water all at once and pulse just till a ball is formed. Put in plastic wrap or plastic bag and pop into fridge.

Preheat oven to 350 F.

Now make the filling. Pour the syrup (maple or corn or combo) into a bowl and whisk the cornflour into the syrup. Add the brown sugar, almond extract, chili powder, salt, nutmeg and cinnamon. Whisk and add the three eggs and whisk till completely combined. Set aside.

Take out your pie dough and sprinkle mat or parchment paper with flour and roll out to 10 inches and sprinkle flour on bottom of pie plate. Ease dough into pan and flute edges. Take your pecans and sprinkle on dough directly. Give filling mixture another couple of whisks and pour mixture over pecans. Immediately place pie on rimmed baking sheet with parchment paper to catch any drips and bake at 350 F for 10 minutes, lower oven to 300 F and continue baking for 35-40 minutes or till pie is a bit jiggly but mostly set and browned. Cool to warm before slicing and serving.