

Maple Crunch Pecan Pie with Cornmeal Crust
(Bernice Janowski, Stevens Point)

Cornmeal Crust

1 ½ c. all-purpose flour

1/3 c. fine cornmeal

½ tsp. salt

½ c. well-chilled solid vegetable shortening

4-5 T. ice water

For crust: combine flour, cornmeal and salt in large bowl. Cut in shortening until mixture resembles coarse meal. Stir in enough water so dough comes together. Gather in ball. Wrap in plastic and refrigerate at least 1 hour.

Filling

4 eggs, lightly beaten

1 c. maple syrup

¼ c. firmly packed brown sugar

¼ c. granulated sugar

3 T. butter, melted

1 T. vanilla

1 tsp. freshly grated lemon zest

¼ tsp. salt

1 c. chopped pecans

Topping

1/3 c. firmly packed brown sugar

3 T. butter

3 T. maple syrup

1 ½ c. pecan halves

Preheat oven to 350°. Roll chilled dough out on lightly floured surface to thickness of 1/8" to ¼". Fit into a 9" pie pan; trim and flute edges. For filling, combine eggs, syrup, brown sugar, granulated sugar, butter, vanilla, lemon zest and salt in large bowl. Stir in chopped nuts. Mix well. Spoon into unbaked crust. Bake at 350° for 15 min. Cover edge with foil to prevent overbrowning. Bake 20 min. Remove from oven. Remove foil and save. For topping, combine brown sugar, butter and syrup in med. saucepan. Cook about 2 min., or until sugar dissolves. Add pecan halves. Stir until coated. Spoon over pie. Recover edge with foil. Bake 10-20 min., or until topping is bubbly. Cool to room temperature before serving. Refrigerate leftover pie.