

1914 Pecan Pie

What makes this pecan pie recipe so different from modern recipes is that it does not use Karo syrup. Karo syrup was invented in the 1940s and is associated with pecan pie, because a recipe for pecan pie was printed on every bottle as a marketing ploy. The 1914 recipe makes a pie that is not overly sweet and syrupy. The filling has an almost custard-like texture.

Ingredients

1 cup whole milk
1 cup brown sugar
3 eggs
1 Tbs flour
1 cup finely chopped pecans
Pinch salt
Pecans for the top
Pie crust

For the meringue

2 egg whites
2-3 Tbs. sugar

To make the pie crust

Use a favorite pie crust recipe. Use a tart pan or shallow pie pan. Double the ingredients for a deep dish pie.

Blind bake the pie crust. Line it with tin foil and use baking beans as pie weights. Bake at 425° for 12 minutes. Remove foil and beans and bake for another 5-7 minutes or until the bottom starts to brown. Remove the pie crust and let it cool. Turn the oven down to 350°.

To make the filling

Whisk the three eggs. In a medium saucepan add milk, sugar, eggs, pecans, flour, and salt. Whisk to combine. Set over low heat and gently stir while it warms and begins to thicken, about 7 or 8 minutes. Use low heat so the eggs don't curdle. Once it has thickened, pour into the pie shell. Decorate the top with whole pecans. Bake for 30-35 minutes or until mostly firm but with a slight wobble in the center. Remove from the oven and let it cool.

To make the meringue

Use dry utensils. Whisk the egg whites on medium speed until you get soft peaks. Then switch the mixer to high and slowly add the sugar. Keep whisking until you get stiff peaks. Decorate the top of the pie with the meringue. Bake for about 12 minutes to brown the meringue.