



PERFECT PECAN PIE

with SPICED CINNAMON WHIPPED CREAM

1 jar Grandma Hoerner's Pecan Pie Filling , 21 oz.
4 large eggs, beaten
¼ cup melted butter
9" deep prepared unbaked pie shell (also known as a pastry crust and I love to use Elsie Grace's No Roll Pie Crust Mix, 7.7 oz.!))

In a large mixing bowl, combine pie filling with eggs and butter; pour filling into prepared pastry crust. Place pie, uncovered, onto center rack of preheated 325 degree F. oven and bake for 50-60 minutes or until knife inserted into center of pie comes out clean and center of pie is set. Let pie cool completely, then serve in big, fat wedges topped with gobs of Spiced Cinnamon Whipped Cream. And, if you're feeling extra fancy, sprinkle a little cinnamon on top of that whipped cream – la tee dah!

Spiced Cinnamon Whipped Cream

2 cups heavy whipping cream
1 tsp. cinnamon
¼ cup pure maple syrup

In a small deep bowl, (if you have a glass one that's been chilled ahead, it will speed up the whipping process, but it's not absolutely necessary) beat whipped cream using an electric mixer until stiff peaks form; add cinnamon and maple syrup, 1 Tbs. at a time, incorporating well before adding the next tablespoon of syrup. Cover and store in the fridge for up to 4 hours. Serve with your favorite pie.

Now You're Cookin', Chef Alli

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