

CopyCat O'Charley's Caramel Pecan Pie

Ingredients

1 9-inch unbaked pie crust
1 cup granulated sugar
1/2 cup light corn syrup
1/2 cup heavy cream
1/2 cup unsalted butter, cut into pieces
1/2 tsp salt
3 large eggs, lightly beaten
1 tsp vanilla extract
1 1/2 cups pecan halves

Directions

Preheat oven to 375°F.

In a large saucepan, combine sugar, corn syrup, cream, butter, and salt. Cook over medium heat, stirring constantly, until mixture comes to a boil.

Remove from heat and cool for 5 minutes.

In a separate bowl, whisk together eggs and vanilla.

Slowly whisk in the warm sugar mixture, whisking constantly to prevent scrambling the eggs.

Stir in pecans and pour filling into the unbaked pie crust.

Bake for 45-50 minutes or until the filling is set.

Cool pie on a wire rack for at least 1 hour before serving.